IS YOUR MONEY EARNING 6% If not, you should put it in

The Alabama Home Building & Loan Association

We issue special certificates which pay 6 per cent per annum paid semi-annually, and the amount paid in may be withdrawn at any time.

H. M. ROBERTSON, President
W. V. M. ROBERTSON, Gen. Mgr.
D. C. COOPER, Vice President
Pres. First Nat. Bank of Oxford
W. A. PORTER, Treasurer; Vice President American Trust and Savings Bank.

COOK BOOK

OF THE

Woman's Home Mission Society

Of Twenty-First Avenue M. E.
Church, South

1907

Bank Your Surplus Funds With the

Citizens Savings Bank

The only Bank which confines its business
to Savings Accounts
2003 FIRST AVENUE

We pay 4 per cent interest on all deposits

Erie Canned Goods

100 good things to eat
Ask Your GROCER

McLester-Van Hoose Co.
Distributors

BIRMINGHAM, ALABAMA

Lindsay The Florist

Select Flowers
ALWAYS IN SEASON

Flowers loose or arranged for any occasion. Decorative plants for all purposes.

319 N. 19TH STREET

City Hall Building

Store Phones, Both 134 Residence, Woodlawn, Peoples 50

COOK BOOK

OF THE

WOMAN'S HOME MISSION SOCIETY

OF

Twenty-First Avenue M. E. Church
SOUTH

Guide Pub. Co. Birmingham

OFFICERS.

President	Mrs. W. G. Durrett
First Vice President	Mrs. C. T. Smith
Second Vice President	Mrs. J. L. Brittian
Third Vice President	Mrs. T. J. Perry
Recording Secretary	Mrs. Tignor Elder
Corresponding Secretary	Mrs. S. P. Myers
Local Treasurer	Mrs. W. J. Sanderson
Auxiliary Treasurer	Mrs. B. T. Moore
Agent "Our Homes"	Mrs. J. M. Allen

HIS MOTHER'S COOKING.

"He sat at the dinner table there,
With a discontented frown;
The potatoes and steak were underdone
And the bread was baked too brown.

The pie too sour, the pudding too sweet,
And the meat was much too fat;
The soup so greasy, too, and salt—
'Twas hardly fit for a cat."

"I wish you could see the bread and pies
I have seen my mother make,
They were something like, and 'twould do you good
Just to look at a slice of her cake,"

Said the smiling wife: "I'll improve with age;
Just now I'm only a beginner.
But your mother called to see me today
And I got her to cook the dinner!"

—Selected.

SOUPS

CREAM TOMATO SOUP.

Stew a can of tomatoes, chopping with a spoon until very fine. Before taking from the fire stir in a scant teaspoon soda; strain into a bowl. Have a quart of milk (half cream is better) on the fire; when it is boiling hot, pour in the strained tomatoes; season with salt, pepper and a lump of butter; add a nice, smooth thickening until soup is as thick as desired. Let come to a boil and serve.—Mrs. Sanderson.

DUTCH SOUP.

Make a brown russe of flour and butter; into that put finely chopped vegetables, potatoes, onions and cabbage, and rice, salt and pepper to taste; add water and let simmer for one hour.—Mrs. W. T. Waters.

TOMATO CREAM SOUP.

Cut up a dozen ripe potatoes and stew tender in a pint of water. Rub through a strainer and thicken with three teaspoonfuls of corn starch rubbed to a paste with a table spoonful of butter. Season with salt, pepper and sugar, and pour slowly upon the mixture a quart of scalding milk, to which a pinch of soda has been added.—Mrs. J. L. B.

CHICKEN CREAM SOUP.

One cupful of cold roast chicken chopped as fine as powder; a pint of strong chicken broth; a cupful of sweet cream; half a cupful of bread or cracker crumbs; three yolks of eggs; one teaspoonful of salt; one half teaspoonful of pepper.

Soak the crumbs in a little of the cream. Bring the broth to boiling point and add the meat. Break the eggs, separating the yolks and whites. Drop the yolks carefully into boiling water and boil hard; then rub to a powder and add to the soup with the cream and the seasoning. Simmer ten minutes and serve hot.—Mrs. J. L. B.

R. D. BURNETT CIGAR COMP'Y

CIGARS
TOBACCO
PIPES, ETC.

Corner 1st Avenue and 20th St. **BIRMINGHAM, ALA.**

CREDIT

We will clothe you and your entire family on your simple promise to pay. No red tape—No embarassing questions asked. Try us. **Payments $1.00 Weekly**

MENTER & ROSENBLOOM CO.
2020 FIRST AVENUE

Home made Chocolates, Bon Bons, Etc. Ice Cream, Soda Water and Candies. Orders for parties promptly filled.

I will give one pound of Pure gold for every ounce of impurity found in goods made by me. :: :: :: :: ::

ANDREW COLIAS

2030 First Avenue **Birmingham, Alabama**

ESTABLISHED 1872

STARR PIANOS

Have been favorably known for forty-five years as STANDARD HIGH GRADE PIANOS. ::

JESSE FRENCH PIANO & ORGAN CO.

MANUFACTURERS

J. H. HOLCOMBE, Manager. 2018 Second Ave., BIRMINGHAM, ALA.

CREAM OF PEA SOUP.

Open a can of peas, turn off the liquor and pour over them enough cold water to cover them. At the end of half an hour drain the peas, put them in a sauce pan with a pint of water and boil until they are reduced to a pulp. Rub through a colander and add a teaspoonful of granulated sugar. Thicken a pint of rich milk with a teaspoonful of flour rubbed into one of butter and stir the pea puree into this. Cook for a minute, season to taste and turn into a heated tureen. Have ready a handful of dice of fried bread to throw upon the surface of the soup just before it is sent to the table.—Mrs. J. L. B.

FISH==OYSTERS

BAKED FISH.

Let the fish remain in cold water slightly salted for an hour before time to cook it. Place it in a dripping pan with a little hot water in it, and bake in a hot oven. Just before it is done butter it well on top and brown nicely. The time of baking depends on the size of the fish. A small fish will bake in about half an hour. Serve with a sauce which is made from the gravy in the dripping pan; thicken with brown flour, moisten with a little cold water. Flavor with the juice of a lemon.—Mrs. C. T. S.

FRIED OYSTERS.

Drain nice large oysters. Have ready beaten eggs and cracker crumbs (rolled very fine) season with salt and pepper; dip the oysters first in the egg, then in the crumbs, in the egg and crumbs once more; then drop in hot lard. Let fry until a nice brown Serve immediately.—Mrs. Wm. J. Sanderson.

ESCALLOPED OYSTERS.

Butter a baking dish and line with cracker crumbs (not too fine); then put a layer of fresh oysters; continue to put alternate layers of oysters and cracker crumbs till the dish is filled, having a layer of cracker crumbs on top. Dot each layer of crumbs with

When Down Town

Shopping weary, worn and hot, ladies will find our soda fountain and tables a delightful relief.

Everything is conducive to rest and refreshment. Our merits are delicious ice cream soda, limeade, phosphates, ices, sundaes and many other drinks to tickle the palate and quench the thirst.

BARBERS

S. W. Corner 3rd Ave. and 20th St. **BIRMINGHAM, ALABAMA**

BROYLES

FURNITURE CO.

Talk Birmingham and the Broyles Furniture Co. the cheapest place to buy Furniture

2014 1st Avenue

J. H. ROLL

INTERIOR DECORATOR

Manufacturer of Ornamental Art Glass, Mirrors, Etc.

Telephones No. 239
No. 2022 First Ave.

Birmingham, Ala

butter, pepper and salt. Moisten with milk before putting in oven. Bake 20 minutes.—Mrs. Wm. J. Sanderson.

JELLIED OYSTERS.

Drain large oysters, salt and pepper well. Make either a strong lemon jelly without sugar or use phosphated gelatine. Place a little of the jelly in each mould and let it begin to harden. Put in the oysters and cover with another layer of jelly. Set aside to become firm.—Mrs. S. M. Blake.

SPRING MOUSSE.

Chop and pound three-quarters of a cup of cold cooked chicken or veal, add half a cup heavy cream and force through puree strainer. Add half a teaspoonful gelatine dissolved in three tablespoons of stock. Season with salt and cayenne, then add another half cup of cream. Mould in individual serves. Chill and serve on lettuce leaves. The mould may be lined with aspic, lemon or sautern jelly.—Mrs. S. M. Blake.

OYSTER SAUCE.

One pint of oysters cut fine, boiled for five minutes in their own liquor; one cup of sweet milk; one tablespoonful of butter rubbed smooth in one teaspoonful of flour; salt and pepper. Serve with turkey.—Mrs. S. L. Creswell.

CHICKEN AND MUSHROOM TIMBALES.

Cook two tablespoonfuls butter with one sliced onion five minutes. Add one and one-half cups mushroom caps finely chopped, one cup of chicken meat well cut. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour and pour on gradually one cup of hot milk. Add to first mixture.—Mrs. S. M. Blake.

BARBECUE ROAST.

(5 to 6 pounds.)

One cup vinegar, one lemon, one kitchen spoonful of butter, one teaspoonful of black pepper, one teaspoonful of salt, one-half teaspoonful of mustard.—Mrs. W. T. Waters.

J. W. LACEY & CO.

Staple and Fancy
Groceries, Fresh Meats
Phone 1899
1806 36th St. East Birmingham, Alabama

Martin & Company

DEALERS IN
GROCERIES, VEGETABLES
AND FEED STUFFS
Bell Phone 108. East Birmingham, Alabama

THE DIMMICK PIPE CO.

MANUFACTURERS OF
CAST IRON PIPE
HYDRANTS & VALVES

NORTH BIRMINGHAM, ALABAMA

An appetizing course for a dinner or luncheon is made from cold meat, either lamb or veal chopped and mixed with chopped nuts in the proportion of fourteen nuts to every half pint of meat. The nuts must be blanched before using. Season with a dash of pepper and half a teaspoonful of salt, and bind together with a beaten egg. Make into small balls or rolls like croquettes, put in a baking dish with a half pint of strained tomato poured around them and cook a quarter of an hour. Put the balls on a hot plate, cook the tomato till it thickens and serve poured around the meat. —Mrs. J. L. B.

HAMBURG STEAK.

One pound of chopped beef, one cup of bread (wet), one tablespoonful of chopped onions, two tablespoonfuls of butter. Salt and pepper to taste. Mix well together, make in cakes, and fry in nice drippings.—Mrs. C. T. S.

MEAT SOUFFLE.

Melt one tablespoonful of butter; add one tablespoonful of flour; add slowly one cup of hot milk. Season with one-fourth teaspoonful of salt, one-fourth salt spoonful white pepper, one teaspoonful chopped onion. Stir in one cup of chopped meat; add the beaten yolk of two eggs. Cook one minute; set away to cool. Add the beaten whites, put in a pudding dish and bake twenty minutes. Serve hot.—Mrs. Edward Taylor.

CHEESE SOUFFLE.

Cook together in a sauce pan two tablespoonfuls of butter and the same of flour. When they are blended pour upon them one cup of hot milk. Stir to a smooth, thick sauce. Season with salt and white pepper and beat in eight heaping tablespoonfuls of grated cheese. Remove from the fire, beat the yolks of four eggs light and whip them into this creamy paste; then add the very stiff whites. Put into a greased baking dish and bake in a quick oven. Serve hot.—Mrs. Edward Taylor.

ROLLED OMELET.

Five or six eggs. Beat yellows alone, add one teaspoonful of

WHY IT PAYS TO DEAL WITH SEALS

THE Seals Piano House is the oldest music house in Birmingham and it has also sold honest pianos and organs at honest prices.

◆

ANOTHER feature is that the concern has always employed the strictest of honest methods of dealing with its patrons.

◆

HUNDREDS of the old Veterans of the State have dealt with SEALS and now their children invariably come to SEALS.

WHY

WRITE OR CALL FOR FREE CATALOGUE, PRICES AND TERMS AND YOU WILL THEN UNDERSTAND WHY

SEALS PIANO & ORGAN CO.

J. B. CHAMBERLAIN, Vice-President

2017 First Avenue Birmingham, Alabama

corn starch in a cup of sweet milk, add salt. Mix together; add whites after being beaten to a stiff froth; mix some, not thoroughly, only a turn or two. Have your pan hot with some butter in it. Pour omelet in. Keep on top of stove until bottom is done. Put in oven until top is brown. Have plate warm. Slide omelet on plate and turn last half over the other so that the top part is really doubled in the middle.—Mrs. A. A. Thompson, Philadelphia, Pa.

CHEESE STRAWS.

One cup of sifted flour, one cup of grated cheese, one tablespoonful of butter, one-half cup of sweet milk with one-fourth teaspoonful of soda stirred in it. A pinch of red pepper and salt to taste. Make the dough as stiff as can be roled out in narrow strips and bake in a quick oven.—Mrs. C. T. S.

CHEESE STRAWS.

Cheese straws are excellent with a green salad or with a cup of black coffee. A tested recipe for them consists of a cupful of prepared flour mixed with four tablespoonfuls of grated cheese, a pinch of salt, a dash of cayenne pepper and the beaten yolk of an egg. Add enough rich milk to make a soft paste. Roll it out thin and cut in narrow strips about four inches long. Bake a delicate brown in a quick oven, brush over with a small paste brush dipped in the beaten white of an egg after taking from the oven, and then sift powdered cheese over each one and return to the oven for two or three seconds.—Mrs. J. L. B.

EGG OMELET.

Take six eggs, one cup of cream, one tablespoonful of flour and a little salt. Butter a hot skillet and pour in the beaten eggs and cream.

CUCUMBER CUPS WITH LETTUCE.

Pare cucumbers, cut in quarters, crosswise, remove centers from pieces, arrange on lettuce leaves and fill with

SAUCE TARTARE

To one half cup of Mayonnaise add one-half teaspoonful each of pickles, olives and parsley finely chopped, one-half shallot, and one-quarter teaspoonful powdered Tarragon.

W. B. EMOND

DEALER IN

FINE GROCERIES

AND FRESH MEATS

Telephone 428

1040 Nineteenth Street and
Eleventh Avenue

Birmingham

JAY GROCERY COMPANY

STAPLE AND FANCY
GROCERIES, FEED
STUFFS, COUNTRY
PRODUCE : : : : :

BELL TELEPHONE
CONNECTIONS

HUNTSVILLE ROAD
NEAR TENTH AVE.

North Birmingham Lumber and Supply Company

FURNISH ALL
GRADES OF
BUILDING
MATERIAL

Meet All Prices

Bell Phone 11

North Birmingham, Alabama

GO TO

J. V. Methvin & Co.

for the celebrated

PIPER
CAHABA
COAL

AND OTHER GOOD
DOMESTIC COALS

STOVE WOOD AND KINDLING.

Both Phones 47
2701 26th Street

STUFFED TOMATO SALAD

Peel tomatoes, remove slices from blossom end of each, scoop out centres, sprinkle with salt, invert and let stand one hour. Refill with finely cut celery and apple. Moisten with mayonnaise and garnish with shredded lettuce.

—Mrs. S. M. Blake.

SWEET POTATOES.

Boil or steam sweet potatoes until soft, mash, season with salt, pepper and wine. Add cream to make quite moist, and beat thoroughly for five minutes. Pile on a dish, brush over with molasses or syrup and put in an oven to brown.—Mrs. S. M. Blake.

SCALLOPED POTATOES.

Slice or dice a number of cold potatoes. For each 1 1-2 pint make 1 pint white or cream sauce, using 1 pint of milk, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of salt, one-third teaspoonful of pepper. Place a layer of potatoes and one of dry bread crumbs mixed with a little melted butter, one tablespoonful to each cupful of bread crumbs. Pour the sauce over the dish and bake in a quick oven.—Mrs. S. M. Blake.

FRIED EGG PLANT.

Slice in half-inch slices, pare and lay in cold salt water for one or two hours; then wipe dry, dip in beaten egg and cracker crumbs. Fry in hot fat to a nice brown.—Mrs. C. T. S.

MOCK OLIVES.

Two quarts of green plums, one and a half tablespoonfuls of mustard seed, two and a half tablespoonfuls salt, two quarts vinegar. Place the plums in a stone jar with mustard seed; turn the vinegar into a preserving kettle, bring to a boil and pour over plums boiling hot. Cover closely. Next day drain off the vinegar; bring again to the boil and pour over while hot. When cold, place all in olive bottles and cork tightly. They taste like real olives.—Mrs. W. G. D.

ENCASED POTATOES.

Select potatoes of equal size. When done cut in half with a sharp knife. Scoop the inside out carefully that the skin may not

Birmingham Paint and Glass Co.

Everything needed to Construct Preserve and Beautify the Home.

2016-18 3d Ave. Birmingham

GREEN UNDERTAKING COMPANY

PHONES 1002

2019 Third Avenue BIRMINGHAM, ALA.

TRADERS NATIONAL BANK

UNDER GOVERNMENT CONTROL

●●●●●●●●

JOHN H. FRYE, President

●●●●●●●●

RESOURCES $800,000

Third Avenue and 20th St. Birmingham. Ala.

GUNN DRUG CO.

2017 SECOND AVENUE, BIRMINGHAM, ALA.

Keep the best of everything in the Drug line at the lowest prices. Perfumes, Soaps, Tooth and Hair Brushes and Toilet Articles. Prescriptions filled with care and delivered promptly.

FINE FLAVORING EXTRACTS A SPECIALTY, ETC.

become broken; mash very fine with a melted supply of butter; add salt and pepper to taste. Return to the cases, place in a pan and set in the oven to brown.—Serve very hot.—Mrs. C. T. S.

ESCALLOPED POTATOES.

Slice potatoes and place in layers in a buttered baking dish. Over each layer sprinkle salt, pepper, flour and butter; repeat until the dish is two-thirds full. Add boiling milk until it can be seen; cover the dish and bake about thirty minutes; remove from the oven and sprinkle a half cup of cracker crumbs over the top of the potatoes with two tablespoonfuls of melted butter. Place in oven to brown.—Mrs. C. T. S.

TO BOIL RICE.

Wash one cup of rice, put into a pint of boiling water seasoned with salt; cover tightly and let the rice boil steadily until tender—grains perfect—then pour off all the water, sprinkle with cold water; set back on the stove, cover closely to dry and swell. Stir or whip the rice with a silver fork before serving. Use porcelain sauce pan.

STUFFED TOMATOES.

Take a dozen plump tomatoes, cut a thin slice off from the stem end and lift out the heart and juice and crush the pulp with a potato masher. Mix with them one-fourth cupful of butter, two tablespoonfuls of sugar and one and one-half cupfuls of bread crumbs and with this mixture fill the tomatoes, put on the top and arrange in a baking pan and bake for 45 minutes.—Mrs. Albertson.

TOMATO BISQUE.

In a sauce pan cook down one quart of tomatoes. Make a cream sauce of one tablespoonful of butter and the same of flour, one teaspoonful of salt and a little white pepper. After the tomatoes have cooked down add one-fourth teaspoonful soda. When it has foamed up add the cream sauce and rub through a sieve. Return to the stove and add one pint of warm milk or cream and let it boil up. If milk is used add more butter.—Mrs. Edward Taylor.

WASH

AT THE

EMPIRE

1819-21-23
2nd Avenue

BIRMINGHAM,
ALABAMA

Alabama Mill & Elevator Co.

WHOLESALE

Grain, Hay & Feed Stuff

2409 to 2423
Morris Avenue

Birmingham, - Ala.

French Dry CLEANING CO.

The only Strictly "Dry Cleaning" Establishment in the State. : :

Ladies' Ball, Reception and Opera Gowns and Feathers French Dry Cleaned : : : :

TELEPHONES
Bell - - - 3014
Peoples - - 800

405 N. 19th Street
Birmingham, Ala.

WATER'S 19TH STREET MARKET

DEALERS IN

Beef, Pork, Mutton, Veal

Sausage, Ham & Bacon

Poultry and wild game in season. Pure pork sausage our specialty.

Both Phones 731

308 N. Nineteenth St.

FRIED SALAD.

Strip off the outer and the white inner peel of juicy oranges. Separate into sections and cut into moderately small pieces. Scald a cupful of English walnuts, rub off the skin and allow the kernels to cool. Mix nuts and oranges turned into a salad dish lined with lettuce and serve with a good thick mayonnaise dressing. Some add sliced bananas, chopped apples and celery to the orange and nuts.—Mrs. S. P. Myers.

A FAVORITE SALAD.

One pint of celery cut in small dice, one-half pint tart apples cut in large dice, one-half pint of walnuts broken fine. Mix with cream mayonnaise dressing. Serve in pretty apple cups.—Mrs. C. T. S.

TONGUE SALAD.

One green beef tongue boiled until thoroughly tender and allowed to cool in the liquor. Take out, peel and cut into small dice. Add one cupful of chopped celery, three-fourths cupful of English walnuts, two tablespoonfuls of white mustard seed. Mix with salad dressing one-half hour before serving. Serve on a lettuce leaf with dice of lemon jello containing bits of English walnuts.—Mrs. Edward Taylor.

RICH SALAD DRESSING WITHOUT OIL.

One tablespoonful each of flour and sugar, one teaspoonful of salt and one-quarter teaspoonful of white pepper. Mix thoroughly and beat gradually into five egg yolks already beaten. Next add one cupful of boiling vinegar diluted with one-third of a cupful of boiling water. Cook in a double boiler until thick; take from the fire and add one tablespoonful of butter in bits. Rub through a wire strainer.—Mrs. Edward Taylor.

HOT SLAW.

Take one firm white head of cabbage and slice fine. Season with salt, pepper and half cup of sugar and put in a covered dish. Make a mayonnaise of the yolks of two eggs thoroughly beaten in a granite pan. In a tea cup put two teaspoonfuls ROLLER CHAM-

DIMMICK
Mercantile Company

MR. WALTER MILLS,
Manager.

General Merchandising

Bell Phone 18.

North Birmingham, Ala.

AMERICAN BOLT CO.

MANUFACTURERS

BOLTS OF ALL KINDS

and Special Forgings

39th Street,

East Birmingham, Ala.

C. M. GREEN, - - - - - President
W. G. TYLER, - - - Sec'y. and Treas.

C. M. GREEN REALTY CO.

(INCORPORATED)

REAL ESTATE, RENTAL AND INSURANCE

Agents for North Birmingham Land Company.

Both Phones 7

Corner 29th Avenue & 27th Street
North Birmingham, Ala.

GEO. D. BRITTAIN GEO. D. CARNS

BRITTAIN & CARNS

THE UP-TO-DATE

GROCERS

We make a specialty of selling the best goods. We make quick delivery. We try to please our Customers. : : : :
Buy Hugeleys best flour, the finest on earth. We sell it. : : : : :
Shoes and Men's Furnishings : : : :

21st Ave. & 26th St. Bell Phone 9

PION flour, one tablespoonful of sugar and one-half teaspoonful of mustard. Moisten with vinegar and beat until smooth; add tablespoonful more of vinegar and pour on the egg. Take one-half cup vinegar and one-half cup of water and add to this and one tablespoonful of butter. Stir altogether. Put on the stove and stir constantly until this thickens and pour over the slaw while hot, being sure to cover at once.—Mrs. W. G. Durrett.

BANANA SALAD.

Choose bananas that are mellow with ripeness, one for each person, strip them of their skins and lay on the daintiest lettuce procurable. Put a mixture of chopped walnuts and celery around each and over all pour mayonnaise.—Mrs. J. L. B.

SAUCE TARTARE.

To one-half cup of mayonnaise add one-half teaspoonful each of pickles, olives and parsley finely chopped, one-half shallot, and one-fourth teaspoonful powdered Tarragon.—Mrs. S. M. Blake.

STUFFED TOMATO SALAD.

Peel potatoes, remove slices from blossom end of each, scoop out centers, sprinkle with salt, invert and let stand one hour. Refill with finely cut celery and apple. Moisten with mayonnaise and garnish with shredded lettuce.—Mrs. S. M. Blake.

CELERY SALAD.

Wash celery and cut in small pieces. Let stand in ice water, allowing a slice of lemon to a head of celery.

The lemon rind, after the juice has been extracted, answers nicely for this purpose. When ready to serve drain as dry as possible; then dry in a cloth. Mix with French dressing made after the following formula:

FRENCH DRESSING.

One-half teaspoonful of salt, one-fourth teaspoonful of paprika, two tablespoonfuls of vinegar and four tablespoonfuls of olive oil.—Mrs. S. M. Blake.

J. L. MACKEY

UNDERTAKER

CALLS ANSWERED DAY OR NIGHT

Bell Telephone No. 120
2523 29th Avenue

N. BIRMINGHAM, ALA.

EUGENE WHALEY

DEALER IN

DRUGS AND SUNDRIES

Stationery, Fancy Goods, Toilet Articles, Perfumery, Etc.

Bell Telephone 14
21st Avenue and 26th Street

N. BIRMINGHAM, ALA.

Louis Pizitz

THE
BUSY
CORNER

The Most
Popular
Store In
Birmingham

2nd Ave. and 19th St.

Buy Your
Shoes From

D. B. Luster

I will fit your
feet keep you
good natured
at right prices

Both Phones 1300

D. B. LUSTER,

217 N. 19th St.

FRENCH RELISH.

Make a rich sauce, cut up into dice a half pound of cheese and stir in the sauce. Pour into shells and run them into the stove to heat through. Serve hot with toasted crackers.—Mrs. S. M. Blake.

SALAD STICKS.

Scald one cup of milk, add one-fourth cup of butter, one yeast cake dissolved in one-quarter cup of luke warm water, the white of one egg beaten stiff, and flour to make a sponge. Cover closely. Let rise; when well risen, add enough lard to knead. Knead five minutes and let rise again. To one cup of dough add two teaspoonful of salt, shape in sticks, place on sheet of tin in rows or in biscuit pan. Let rise and bake in a slow oven. If liked glazed, brush over with yolk of an egg, diluted with one-half tablespoonful of cold water.—Mrs. S. M. Blake.

HIGDON SALAD.

One quart green peppers, two quarts green tomatoes, four cabbage cut fine, one ounce white mustard seed, one ounce celery seed, one ounce tumric, two quarts onions cut fine, two pounds of sugar, four tablespoonfuls salt, one gallon vinegar. Mix and boil thirty minutes.—Mrs. S. L. Creswell.

BEATEN BISCUIT.

One quart of flour, three-fourths cup of lard, one cup of cold water and milk, one-half teaspoonful of salt. Rub lard and salt in flour, add milk and water until you have a very stiff dough. Work until smooth and light. Bake in a moderate oven twenty minutes.—Mrs. Edward Taylor.

MOTHER'S BUTTERMILK WAFFLES.

Sift together one quart of flour and one even teaspoonful of salt. Dissolve one-half teaspoonful of baking soda in tablespoonful or so of warm water. Stir flour and salt into a pint of buttermilk; add two tablespoonfuls of lard, melted (not hot) and two eggs. When well mixed together, add the soda and water. If the buttermilk is quite sour, an even teaspoonful or more will be needed. Fried brown on a hot, well greased iron, these waffles are un-

C. B. ROGERS, President — W. E. ALLBRITTON, Vice-President — ROBT. H. WHARTON, Jr., Cashier

DIRECTORS
W. E. Allbritton
Jno. A. Lewis
C. B. Rogers
E. A. Brown
W. C. Colvin
W. J. Ryan
Dr. E. C. Rosamond
C. H. Krauss
Geo. B. Tarrant
R. H. Wharton, Jr.
W. G. Tyler
W. E. Hansberger

North Birmingham Trust and Savings Bank

Authorized Capital Stock $50,000

We are a home institution. We do a general banking business, pay 4 per cent interest on savings deposits. Accounts from $1 up solicited. We make liberal loans to our patrons. Bank open for business until 8 o'clock Saturday nights.

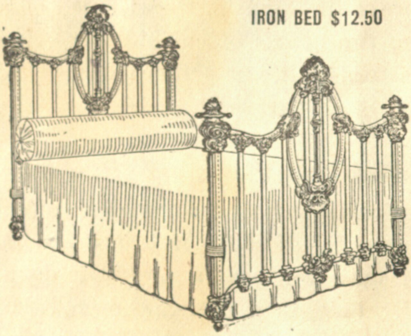
W. J. RYAN, Pres. — J. M. McKEE, Sec'y and Treas.

W. J. RYAN & CO.

Real Estate, Rentals and High-Grade Coals

Bell Phone 106 — First Ave. and Cheek St.

North Birmingham, Ala.



IRON BED $12.50

G. A. Stowers, President
R. J. Strickland, Manager

Stowers Furniture Company

INCORPORATED

Furniture, Stoves and House Furnishing Goods

NOS. 2020 AND 2022 THIRD AVENUE

Both Phones 220 — Birmingham

E. A. BROWN — GEO. W. STONE

THE BROWN-STONE CO.

Will on or about September 1st, open an up-to-date line of Clothing, Shoes, Hats, and Gents Furnishings. Will handle the famous and well known Kirshbaum line of Clothing (that always fits). We expect to dress you from head to foot cheaper than any one else. Wait for the opening.

Cor. 7th Ave. and 3d St. — **North Birmingham**

surpassed. Each waffle should be served as soon as done, as they lose their crispness otherwise.

BOSTON BROWN BREAD.

Put in a stirring bowl one pint of sour milk. Add a cup full of New Orleans molasses, two level teaspoonfuls of soda dissolved in a little hot water and one of salt, add two cups of corn meal and two of graham flour; mix all thoroughly together. Put in a tin pail that will not be more than half full when mixture is in it. Cover tightly and boil for three hours. Uncover and place in oven for ten or fifteen minutes to dry.—Mrs. A. L. Albertson.

LUNCHEON ROLLS.

Use same mixture as for stocks, roll or shape as you fancy, add one and one-half teaspoonfuls of sugar.—Mrs. S. M. Blake.

HOMINY BREAD.

Beat three eggs very light and stir them into two teacupfuls of hot hominy and one large tablespoonful of butter. Stir into this very slowly one pint of sweet milk, then add one pint of corn meal. If the batter is thicker than boiled custard, add a little more milk. Bake with moderate heat.—Mrs. S. M. Blake.

WAFFLES.

Four eggs beaten separately, one quart of milk, sour milk preferred, a piece of butter the size of a hickory nut, flour enough to make a stiff batter, one level teaspoonful of soda. This you add last; it thins the batter, but not sufficiently, so add cold water until quite thin.—Mrs. S. M. Blake.

POP OVERS.

Pop overs may be used either for a breakfast dish or a dessert dish. They are made by beating three eggs separately; add to the yolks one pint of milk. In a bowl mix two cupfuls of sifted flour and one-half of a teaspoonful of salt. Add enough of the egg mixture to make a thick batter and beat until it seems perfectly smooth. Then stir in the remainder of the liquid, pour into greased cups or moulds and bake 35 minutes.—Mrs. S. M. Blake.

We Handle Groceries, Provisions, Shoes and Feed

It makes you mad if you think you owe your merchant $7.00 and find it is $12.00. Under our McCaskey System when you think it is $7.00, $7.05 is just a nickel too much. Try our house and be convinced.

W. G. DURRETT 2602 21st Ave.

CHAS. T. LEHMAN

Machines and Relay Rails,
1923 Powell Avenue . . .

Bell Phone 865 Birmingham

B. F. RODEN GROCERY COMPANY
WHOLESALE GROCERS

STAPLE AND FANCY

GROCERIES

All kinds Feed Stuff Birmingham, Alabama

ERIE---ERIE---ERIE---ERIE

CANNED GOODS

100 Good Things to Eat
Ask your grocer for them

McLester-Van Hoose Co., *Distributors*
Birmingham, Alabama

PICKLES

KRAUT PICKLE.

Cover one gallon of kraut with water and let it stand over night. Then press all water from kraut. Have ready one dozen onions chopped fine. Mix together well. Add to this three small cups of sugar, one teaspoonful of white mustard seed, one ounce of tumeric and a small quantity of salt. Cover with vinegar and your pickle is ready for use.—Mrs. M. H. Wells.

CELERY PICKLE.

Two quarts chopped cabbage, two quarts chopped celery, three quarts vinegar, one-quarter pound mustard seed, one-half ounce crushed ginger, two tablespoonfuls of salt, five tablespoonfuls of sugar. Cook slowly several hours until very tender.—Mrs. C. T. S.

CHILE SAUCE.

Thirty-six ripe tomatoes, six large green peppers, four large onions. Cut the whole small; then add one tablespoonful of cinnamon, one tablespoonful of cloves, two tablespoonfuls of salt, one cup of sugar, two and a half cups of vinegar. Simmer one hour; then bottle and seal and set in a cool place.—Mrs. Lillie Stewart. Steelton, Pa.

SPANISH PICKLE.

Three dozen large cucumbers sliced thick, four cabbage and four dozen onions cut fine. Let cabbage and onions stay in salt eight hours; squeeze dry; also twelve green peppers (hot). Place a layer of above ingredients in kettle, alternating with the following seasoning: Two ounces tumric, two ounces celery seed, four ounces white mustard seed, one box mustard, four pounds white sugar. Cover with good vinegar and boil thirty minutes or until thick.

SWEET PICKLES—PEARS OR PEACHES.

Take one-half peck pears, wash and stick them with a fork. Add three pounds of sugar, one and a half pints vinegar, one table-

TRY

Max Harkins

FOR

GROCERIES and FRESH MEATS

We guarantee every article. If not as represented get your money back. We handle the famous Royal Scarlet and Robin Hood brand of canned goods. Make a specialty of coffee and Tea. Our Rival Blend of Moca and Java Coffee for 25c is not excelled Try our Morning Glory Hams, Breakfast Bacon and Lard and you will become a customer. Give me your business for the next 30 days,

We Fill Your Orders Correctly and Deliver Them Promptly. :: :: ::

Max Harkins

Cor. 29th Ave. and 27th St.

spoonful of whole allspice, one tablespoonful of cloves, one tablespoonful of cinnamon. Tie the spices in a thin bag; boil all together until tender, place in a stone jar and tie up tightly or seal.—Mrs. C. T. S.

CHILE SAUCE.

Twelve large ripe tomatoes, two onions, four green sharp peppers, two tablespoonfuls of sugar, two tablespoonfuls of salt, three cups of vinegar, whole cloves, allspice and mustard seed to taste Boil one hour.—Mrs. S. P. Myers.

CHOW CHOW.

Two quarts chopped cabbage, one and a half quarts green tomatoes, one pint celery, two sweet peppers, one sharp pepper, small piece of horse radish, mustard seed, white sugar and spices to taste. Salt the cabbage and tomatoes separately. Leave stand two hours, then press well. Then mix all together and cover with good vinegar.—Mrs. S. P. Myers.

MUSTARD CHOW CHOW.

(Fine—Try It.)

One quart large cucumbers sliced, one quart small pickles, one quart onions (small), one quart green tomatoes, two large peppers, four heads of cauliflower, one quart of lima beans, one quart of corn, one gallon of vinegar, one pound of ground mustard, two cups of brown sugar, one ounce tumric Put all enclosed in salt and water over night. Next morning cook tomatoes, cauliflower, corn, beans and onions in the salt water until tender. Mix all together. Boil vinegar. Put two cups of flour in with the mustard, mix with a little vinegar, stir it into the boiling vinegar. Let boil until thickened; pour over the vegetables. Be careful that mustard does not become lumpy when you mix it. Put the tumric in with the dressing before you pour it over the vegetables.—Mrs. John Davis, Norristown, Pa.

RELISH.

One-half bushel green tomatoes, 25 cents' worth of cabbage, 10 cents' worth of onions, twelve large peppers. Wash and cut all

BLACH'S

WORLD'S LARGEST

Cash Clothier

3d Ave. and 19th St.

Mayer Brothers

INTERIOR DECORATORS

DEALERS IN
WALL PAPER
PICTURES
FRAMES AND
MOULDINGS

JNO. C. LUMSDEN,
TAXIDERMIST

2018 3d Ave.
BIRMINGHAM, - ALABAMA

HUGH SEALES

PLANTS AND CUT FLOWERS
FOR ALL OCCASIONS

GROWER FOR BIRMINGHAM
DISTRICT ONLY : : : : :

City Store at
Jacob's Pharmacy

BIRMINGHAM

W. S. BROWN

WHOLESALE AND
RETAIL DEALER IN

DRY GOODS

AND

GROCERIES

2223-25 SECOND AVENUE
2305-07 MORRIS AVENUE

BIRMINGHAM, ALABAMA

up in a pan. Then use a chopper to grind (not too fine), sprinkle freely with salt and mix. Put in a bag and let it drip over night, then put on vinegar to cover. Sweeten and use spices just as for pickles. Let come to a boil; then put up in bottles or jars.—Mrs. L. W. D.

PIES AND CUSTARDS

LEMON PIE.

The juice and grated rind of one lemon, one cupful of sugar, yolks of two eggs, two tablespoonfuls of flour. Mix all together and pour over the whole one cupful of boiling water. Set the dish containing the mixture into another of hot water and boil until well cooked. Line a deep pie pan with pastry, prick with a fork and bake.—Then add lemon filling and frost with the beaten whites of two eggs and two tablespoonfuls of white sugar. Put in oven and slightly brown.—Mrs. A. L. Albertson.

BAKED CAROMEL CUSTARD.

Stir one-fourth of a cup of sugar in a sauce pan until a light brown. Add a tablespoonful of water and stir in a pint of warm milk. Beat four eggs and add to the sugar.—Mrs. J. L. B.

LEMON CUSTARD.

(This Makes Two Pies.)

One and one-half cups sugar, butter the size of an egg, one tablespoonful of flour, yelks of four eggs, beat or mix well, as if for a cake. Grate one lemon and squeeze the juice also. Mix it in. Then mix in one pint of sweet milk. Beat whites stiff and then mix in.—Mrs. William J. Sanderson.

MOLASSES CUSTARDS.

One cup each of molasses, sugar and sweet milk, three eggs, two tablespoonfuls flour. Flavor with vanilla or ginger. After lining pans with pastry, put bits of butter about. (Very nice.)—Mrs. G. B. T.

HENRY B. GRAY,
PRESIDENT.

H. D. LYMAN,
CASHIER

W. T. LATHEM,
ASST. CASHIER.

PEOPLES SAVINGS BANK & TRUST CO.

1907 Second Ave.

BIRMINGHAM, ALABAMA

State Depository and City Depository

We Pay 4 per cent Interest

The only bank in the city that is WIDE OPEN on Saturday evenings to cash checks, make change, receive deposits or anything in the banking line. Banking hours Saturdays from 9 a. m. to 2 p. m. and from 5 to 8 p. m.

THE

FIRST NATIONAL BANK

OF BIRMINGHAM, ALA.

ALABAMA'S FIRST MILLION DOLLAR BANK

DESIGNATED DEPOSITARY OF THE UNITED STATES

DEPOSITARY OF THE STATE OF ALABAMA

Capital Stock, - - -	$1,000,000.00
Surplus and Profits, - -	$600,000.00
Deposits, - - - - -	$8,000,000.00

Savings Department compounds interest 4 times a year.

ESTABLISHED 1885

Jefferson County Savings Bank

BIRMINGHAM, ALABAMA

CAPITAL, SURPLUS AND PROFITS

$250,000.00

Does a General Banking Business, allows 4 per cent. Interest on savings and time deposits.

Your Bank Business Invited.

CREAM PIES.

Five eggs, two cupfuls sugar, one-half cup butter, one cup of cream or milk.—Mrs. John Black.

CHOCOLATE CUSTARD.

Six eggs, white and yellow beaten separately, two cups sugar beaten with yolks one-half cup butter, one cup cream or milk, one cup grated chocolate. Flavor with vanilla. Bake in rich pastry.

LEMON PIE.

One lemon grated, one cup sugar, the yolks of three eggs, small pieces of butter, three tablespoonfuls of milk, two teaspoonfuls of corn starch. Beat all together and bake in a rich crust. Beat the whites with three tablespoonfuls of sugar, place on the pie when done, and then brown in the oven.

BUTTERSCOTCH PIE.

One cup of dark brown sugar, two heaping tablespoonfuls of flour, two eggs (save whites for top), one and one-fourth cups of boiling water, one teaspoonful vanilla, large piece of butter size of an egg.—Mrs. Edward Taylor.

SAND TARTS.

Heaping cup of butter two cups sugar, five eggs. Flour to make a stiff dough. Soften the butter and beat all together.—Mrs. William J. Sanderson.

GREEN TOMATO PIE.

Peel and slice enough for two pies. Take one-half cup vinegar and one-half cup of sugar. Boil all together till tomatoes are tender. Thicken with one teaspoonful of flour made into a batter with water. Flavor with nutmeg.—Mrs. Charles Taylor.

MINCE MEAT.

Cook until tender four pounds of lean meat. When cool chop fine. Then add two pounds of chopped suet, seven pounds of chopped apples, two pounds of currants, picked, washed and dried, two pounds of stoned raisins, one pound of citron chopped fine,

"A RECIPE FOR YOUR HUSBAND TO READ."

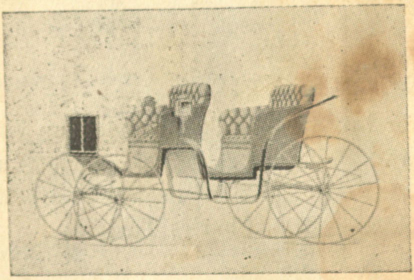
It prolongs life, makes the children happy and causes the neighbors wives to talk about you. They all will praise you for your good judgement, and forethought in providing for those nearest and dearest to you. Buy a lot in "PARK PLACE." The best that money will buy in North Birmingham, you can have it for $1,000 on easy terms today, soon they will cost $250 more. This will save you ten monthly payments at $25 each. When you have paid for the lot, you can get the necessary funds to build you a nice home and then pay for that monthly. In two years you will have saved $500 in rents and moving around, and then your property would sell easily for $500 more than it cost. Then your bank account has increased $1,000, and the pleasure and contentment of living in your own home would be hard to estimate in dollars. For further information call, or write, or see our representative on the ground.

NORTH BIRMINGHAM LAND COMPANY,

Office Brown Marx Bldg., Birmingham, Ala.

Drennen's Great Vehicle Department Invites Your Patronage and Merits It Because They Have

The Largest Southern Vehicle Business; The Best Assortment of Vehicles and Harness; Every Style and Every Grade of Vehicle; The Agencies for the Best Builders of the Nation, and Name the Lowest Prices. **YOU CAN ALWAYS SAVE MONEY AT DRENNEN'S**



Drennen's Prices

Runabouts -	$30.00 to $175.00
Top Buggies -	35.00 to $200.00
Surries - -	56.75 to 300.00
Carriages -	110.00 to 500.00
Delivery Wagons	40.00 to 200.00
Drennen's 1-Horse Wagons	27.50

Milburn, Studebaker and Fish Bros. Farm and Contractors' Wagons

Drennen Co. Department Stores

BIRMINGHAM, ALA.

four pounds of brown sugar, two chopped lemons, peel and all, one tablespoonful of cinnamon, one allspice, one tablespoonful of cloves, two tablespoonfuls of salt, two oranges chopped fine. Add meat broth and cider to moisten and cook all together for one hour. —Mrs. A. L. Albertson.

CAKE

SUNSHINE CAKE.

Eleven eggs (yolk only), one cupful of butter, two cupfuls of sugar, one cupful of sweet milk, three cups of flour, two teaspoonfuls of baking powder. Flavor to taste. Excellent.—Mrs. S. L. Creswell.

SUNSET CAKE.

One cup of sugar, four tablespoonfuls of water. (Let boil until it strings.) Have ready the beaten whites of seven eggs. and pour in the boiling syrup slowly and beat all together until cold. Then stir in the yolks well beaten. Sift some ROLLER CHAMPION flour four times, then measure one level cup with a teaspoonful of cream of tartar, one tablespoonful of corn starch. Mix well. Bake one and a half hours in a new pan.—Mrs. S. L. Creswell.

DEVIL'S FOOD CAKE.

Two cups brown sugar, one-half cup butter, two eggs, one-half cup of sour milk, a scant teaspoonful of soda, two and one-half cups of ROLLER CHAMPION flour, three-fourths of a cake of chocolate dissolved in one-half cup of hot water. Flavor with vanilla. Put together with chocolate filling.—Mrs. S. L. Creswell.

FRUIT CAKE.

One cup of butter, one cup of brown sugar, one cup of molasses, two eggs, one cup of sour milk, one teaspoonful of soda, four cups of ROLLER CHAMPION flour, one pound currants, two of raisins, one pound of nuts, half pound citron. Flavor to taste. This has been thoroughly tested.—Mrs. S. L. Creswell.

ANGEL CAKE.

Eleven eggs (whites only), one cup of ROLLER CHAMPION flour, one and one-half cups sugar, one teaspoonful of cream of tartar, one teaspoonful of vanilla. Bake in new pan.—Mrs. S. L. Creswell.

FRENCH CREAM CAKE.

One cug of sugar, three eggs beaten separately or together. Two teaspoonfuls of baking powder. Put in one and one-half cups of ROLLER CHAMPION flour. Sift flour twice with baking powder. Three tablespoonfuls of water. Bake in two layer pans. —Mrs. S. M. Blake.

CREAM FILLING.

Take nearly one pint of sweet milk and heat. When nearly boiling add to it half cup of flour that has been mixed perfectly. Smooth with a little cold milk. Two eggs well beaten with one cup of sugar. Pour some of the boiling milk in the mixture to thin it, and then pour it all into the balance of boiling milk. Stir all the time until it is thick enough to drop from a spoon without running. Remove from the fire and add a tea cup of butter. When cold flavor with vanilla. Turn out the cakes. Split them with a sharp nife. Scoop out the inside and fill with cream.—Mrs. S. M. Blake.

WHITE CAKE.

The whites of sixteen large fresh eggs beaten thoroughly with one pound of fine granulated sugar. Cream together one pound of ROLLER CHAMPION flour and three quarters of a pound of good rich butter. Add gradually the whites and sugar to the creamed flour and butter. When well mixed, add one scant teaspoonful of baking powder. Flavor with lemon or rose.—Mrs. S. M. Blake.

HAMBURG CREAM.

Five eggs, two lemons, one-half pound of sifted sugar. Beat the yolks with the juice of the lemons, also grated rind and sugar. Put it on the fire and let it come to a boil. Then add hastily the whites of eggs beaten stiff.

Stir all well together. Take immediately from the stove and put in glasses. This will make eight glasses. Serve whipped cream on top of each glass.—Mrs. S. M. Blake.

OLD FASHION SPONGE CAKE.

Ten eggs beaten separately, one pound of sugar and one-half pound of ROLLER CHAMPION flour. Add the sugar to yolks of eggs—thoroughly mixing them. Add to this the beaten whites, putting in the flour last. Sponge cake should be baked in a moderately quick oven.—Mrs. Blake.

DELICIOUS CAKES.

One cup of sugar, one-half cup of butter, two eggs, the yolks and whites beaten separately; one half cup of milk, one and one-half cups of flour, one teaspoonful of baking powder. Flavor and bake in crescent shape tins.—Mrs. S. M. Blake,

WHITE LAYER CAKE.

One cup butter, two cups sugar, one cup milk, four cups of ROLLER CHAMPION flour, eight eggs (whites only), one teaspoonful lemon extract, two teaspoonfuls baking powder. Cream butter and sugar together and add the milk. Stir in the flour, putting the baking powder in the last two cups and fold in the eggs lightly. This makes four large layers.

ICING—Boil two scant tea cups of sugar with one cup of water until it threads. Then pour over the beaten whites of two eggs and beat until rather stiff. Cool and flavor.—Mrs. W. G. D.

WHITE FRUIT CAKE.

One cupful of butter, two cupfuls of sugar, two and a half cupfuls of ROLLER CHAMPION flour, seven eggs (whites only), two teaspoonfuls of baking powder, one pound of figs, one pound of dates, one pound of almonds, one pound of raisins, three-quarters pound of citron, one-quarter pound of candied cherries. Rub butter and sugar together. Chop the fruits rather coarsely, each variety separately and afterwards mixing all together lightly with the fingers. Sift some of the flour over the fruit. Then add the

MARVEL THEATRE

Everything always the best in the Moving Picture Art. Illustrated Songs. Special Attention to Ladies and Children. Fine Electrical Effects. We cater to the better class.

J. N. HARRICK, Gen'l Mgr.
20th Street Near Third Avenue

YOUMAN'S HATS
STETSON HATS

Armstrong Hat Co.

Hatters and Haberdashers

Birmingham, Alabama

117 N. 20th STREET
BELL PHONE 4164

**Randall Bros.
& Co.**

Inporters and Dealers in Lace Curtains, Draperies, Novelties and Oriental Rugs and Carpets

2024
N. 22d Street

COLLIER

DRUG COMP'Y

The largest "cut price" drug house in the State. Any of your business placed with us will be properly cared for. We have thousands of satisfied customers. We are exclusive agents for "Huylers" candies in this city. Always palatable.

109-111 North 20th Street

Next Brown-Marx Bldg.

baking powder to the rest and sift again and add to the butter and sugar. Stir in the fruit and lastly add the beaten whites of the eggs. Bake slowly in two medium sized tins one-half hour.—Mrs. W. G. D.

JAM LAYER CAKE.

Three eggs, one cup of sugar, three-quarters cup of butter, one cup of blackberry jam, two cups of ROLLER CHAMPION flour, two teaspoonfuls of soda in three tablespoonfuls of sour milk, one teaspoonful each of nutmeg, cinnamon and cloves. Bake in three layers and fill with plain icing.—Mrs. Tarrant.

MARSHMALLOW CAKE.

One cup butter, two cups sugar, three cups ROLLER CHAMPION flour, two teaspoonfuls of baking powder, one cup sweet milk, whites of six eggs.

Cream butter and sugar, add milk and flour; lastly eggs beaten stiff. Bake in three layers.

Filling.—Two cups of sugar, one-half cup of boiling water. Let boil. Whites of two eggs beaten stiff. Put sixteen marshmallows in a slow oven to heat. When the syrup threads when poured from spoon pour over eggs and beat well; add marshmallows. Beat smooth and spread. (Excellent.)—Mrs. C. T. S.

HICKORY NUT CAKE.

Cake same as for marshmallow.

Filling.—One cup sour cream, one cup sugar, one cup hickory nuts chopped fine. Boil all together. Cool and spread between layers.—Mrs. C. T. S.

SUNSHINE CAKE.

Seven small eggs (whites), five small eggs (yolks), one cup of fine granulated sugar, two-thirds cup of ROLLER CHAMPION flour, one-third teaspoon cream of tartar, pinch of salt. Sift, measure, set aside flour and sugar; beat yolks thoroughly. (Wash beater.) Beat whites about half. Add cream of tartar and beat till very stiff. Stir sugar in lightly; then add yolks. Add flour. Place in pan. Bake in moderate oven 35 to 50 minutes.—Mrs. C. Taylor.

NO EGG CAKE.

One cup sugar, one-half cup butter, beat to a cream. One cup of milk, two and a half cups of ROLLER CHAMPION flour, one cup of raisins, one teaspoonful of baking powder. Spice with cinnamon, cloves and nutmeg.—Mrs. C. T. S.

QUICK SPONCE CAKE.

Three eggs, one and one-half cups of sugar, two cups ROLLER CHAMPION flour, one-half cup cold water, two teaspoonfuls of baking powder, one teaspoonful of lemon extract.

LEMON SNAPS.

One cup sugar, one-half cup butter, two eggs, one teaspoonful extract of lemon, one quarter teaspoonful of soda dissolved in a teaspoonful of milk, ROLLER CHAMPION flour enough to make very stiff and roll very thin.—Mrs. C. T. S.

MINNEHAHA CAKE.

One and a half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of ROLLER CHAMPION flour, two teaspoonfuls of baking powder, whites of six eggs (or can use three whole eggs), flavor to suit taste.

Filling.—One cup of sugar, one cup of water, boil until brittle, take from stove and stir in the white of one egg well beaten, one cup of seeded raisins chopped, one of hickory nuts chopped. Spread between layers.—O. B. T.

LEMON PUFFS.

One cup ROLLER CHAMPION flour, in which put one teaspoonful of baking powder, one-half cup of powdered sugar, one teaspoonful of butter, three eggs beaten stiff, a little salt, one grated lemon peel, three tablespoonfuls milk. Mix and bake in little pans.—Mrs. Charles Taylor.

Cath
TX
715
.C626
1907

STRAWBERRY SHORT CAKE.

Mix one quart of ROLLER CHAMPION flour, half teaspoonful of salt, two rounding teaspoonfuls of baking powder and three tablespoonfuls of butter till like powder; add milk enough to make a soft dough; roll into two pieces half an inch thick; lay one in oblong pan; spread top with melted butter; lay on the other and bake in hot oven; split the cakes; lay on a generous amount of crushed berries; dot with butter, sift on sugar, place other crust on, cover with sweetened whipped cream and garnish with whole berries.—Miss Ruth Brittain.

LADY BALTIMORE CAKE.

Fine granulated sugar, two cups; butter, one cup; ROLLER CHAMPION flour, four cups; baking powder, level teaspoonfuls, two; the whites of eight eggs; rose water or any flavoring desired; sweet milk (uncreamed), one cup. For the filling, dissolve three cupfuls of granulated sugar in cup of boiling water. Cook it until it threads; then pour it over the beaten whites of three stiffly beaten eggs, stirring constantly. To this then add one cupful of chopped seedless raisins, one cupful of pecan meats chopped fine, also one-half cup of blanched almonds split, one half ounce of citron cut thin. Steep the nuts several hours in juice of grapes before putting in icing.—Mrs. J. L. B.

WHITE MOUNTAIN GEMS.

One-quarter cup butter, one-quarter cup sugar, cream; two cups ROLLER CHAMPION flour, three teaspoonfuls baking powder, three-quarter cups sweet milk, one egg.—Mrs. Edward Taylor.

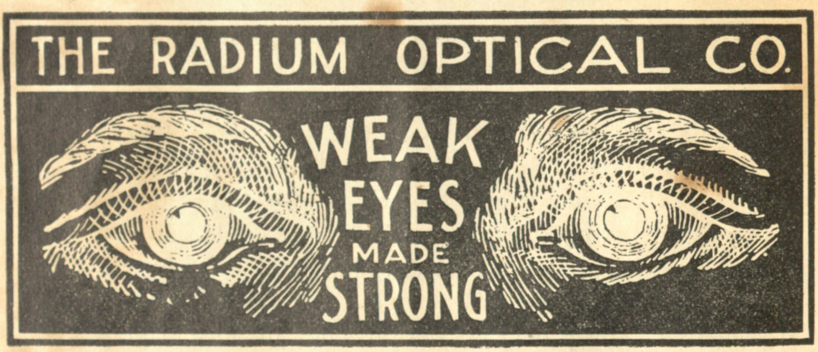
CHOCOLATE CREAM CAKE.

Four eggs, one cup of sugar, one cup ROLLER CHAMPION flour, one teaspoonful of baking powder. Bake in two layers. Yolks of four eggs, one pint of sweet milk, one tablespoonful of corn starch, one cup of sugar. Boil until it is thick. When cold flavor with vanilla and put between the cake. Whites of four eggs

#5-432-469

Weak Eyes made Strong; Headaches and Nervousness Cured by the Eyes being properly tested and fitted with Glasses suited to

THE EYES


THE RADIUM OPTICAL CO.
WEAK
EYES
MADE
STRONG

Consultation and Examination
Free. See the

RADIUM OPTICAL CO.

EYE SPECIALISTS

Birmingham's Leading Opticians **C. I. HUTCHASON, M. D., in Charge**

PHONES 810

2107 Third Avenue Opposite Court House

beat to stiff froth, sweeten, then mix in slowly four strips of grated chocolate, spread on top and sides of cake. Then put in the oven to dry. (Delicious.)—Mrs. G. B. Tarrant.

ANGELS' FOOD.

Whites of twelve eggs beaten stiff, one and one-half tumbler of granulated sugar, one tumbler of ROLLER CHAMPION flour, two teaspoonfuls cream of tartar, one and one-half teaspoonfuls of baking powder. Sift flour with cream of tartar and baking powder four times. Add sugar to eggs and beat until very light Stir in flour a little at a time and bake in loaf.

SOFT GINGER BREAD.

One cup molasses, one cup sugar, one cup melted lard and butter mixed ,three eggs beaten light, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of ginger, one teaspoonful of soda, three cups ROLLER CHAMPION flour, one cup of boiling water. Mix molasses, sugar, shortening, eggs and spices with the flour. Then take the soda and pour the cup of boiling water over it and stir well. Put in pan and bake in moderate oven.

FILLING FOR SPONGE ROLL.

Ten tablespoonfuls of chocolate, two cups of sugar, two eggs and enough milk to mix well. Stir all the time.

CARAMEL CAKE.

Four cups brown sugar, one cup cream or milk, one-half cup butter, two pounds pecans.

DELICIOUS CAKE.

One cup sugar, two eggs, one-half cup butter, one-half cup milk, one and a half cup ROLLER CHAMPION flour (unsifted). Mix the butter and sugar together, beat the eggs lightly. Mix all together. Then add one and one-half teaspoonfuls of baking powder and bake in a moderate oven.

ORANGE LAYER SPONGE CAKE.

Six eggs, three cups sugar, two teaspoonfuls of baking powder, four cups ROLLER CHAMPION flour (unsifted).

For Filling.—One cup sugar, one medium sized orange, grated. Prepare your icing as you would for any cake. Then, first spread the icing over the cake. Then the orange. Treat each layer the same until finished.

CAKE FILLING.

Clean and dry one-half cup seeded raisins, put them through a food chopper. Grind one cup of English walnuts and mix the two with the juice of one orange. Add this mixture to a soft candy fondant and spread between the layers of a cake. It is excellent.—Mrs. S. P. Myers.

DEVIL FOOD CAKE.

Two cups sugar, one-half cup butter creamed, one-half cup butter milk with level teaspoonful of soda dissolved in it, three-quarters of small cake chocolate dissolved in one-half cup of hot water, two eggs beaten separately, ROLLER CHAMPION flour enough to make a stiff batter.

Filling.—Two cups sugar, one cup of sweet milk, one-quarter cake of chocolate, lump of butter, boil until thick.—Mrs. G. D. C.

METROPOLITAN CAKE.

Two cups sugar, one cup butter, one cup sweet milk, four cups ROLLER CHAMPION flour whites of eight eggs, two teaspoonfuls baking powder. Bake three layers. To the remainder add one cup of raisins, one-fourth pound of citron, four tablespoonfuls cinnamon, one each of spice and cloves. Put together with cooked icing.—Mrs. G. D. C.

FAIRY LOAF CAKE.

Four eggs beaten separately, one and one-quarter cups sugar, three-quarters cup butter, one-half cup of sweet milk, two and a half cups flour, one teaspoonful cream of tartar, soda scant one-half teaspoonful. Sift flour, then measure. Add soda and sift three times. Cream butter and sugar. Add yolks beaten stiff. Whip whites to a foam, add cream of tartar, whip very stiff, add milk, then whites of eggs, then flour, then flavor and stir very hard. Bake in slow oven 30 to 50 minutes.—Mrs. G. D. C.

SOFT GINGER CAKE.

One-half cup of butter or lard, two eggs, one-half cup of sugar, one cup molasses, one cup of boiling water, with level teaspoonful soda dissolved in it, tablespoonful ginger, teaspoonful spice, nutmeg, two and a half cups ROLLER CHAMPION flour.

NUT CAKE.

One-half cup butter, one large cup sugar, three eggs, two and one-half cups flour, one-half cup cold water, one large teaspoonful baking powder, one cupful of any meats of nuts preferred or at hand. Mix as usual. Bake in a steady oven 35 minutes.—Mrs. L. W. D.

WHITE PERFECTION CAKE.

Three cups sugar, one cup butter, one cup milk, three cups ROLLER CHAMPION flour, one cup corn starch, whites of 12 eggs beaten to a stiff froth, two teaspoonfuls of cream of tartar in flour and one of soda in half the milk. Dissolve the corn starch in the rest of milk and add it to sugar and butter well beaten together. Then the milk and soda and flour and whites of eggs. This cake is rightly named "Perfection."—Mrs. C. T. Elder.

POUND FRUIT CAKE.

One pound each of ROLLER CHAMPION flour, brown sugar, citron, raisins, currants, candied figs and dates, mixed nuts, butter, twelve eggs, one teaspoonful each ground cloves and cinnamon, one pint of best brandy, one cup of molasses. Brown the flour, chop nuts slightly and add whites of eggs beaten separately last. Bake four or five hours in slow oven.—Mrs. C. T. Elder.

LUNCH CAKE.

One and a half pounds ROLLER CHAMPION flour, half pound sugar, six ounces of butter, one-quarter pound currants, three ounces of lemon peel, four teaspoonfuls of baking powder,

Open Day and Night
Both Phones 769

LIGE LOY

Undertaker and Funeral Director

2210 Third Avenue
BIRMINGHAM, ALA.

RUSSELL C. BOOTH, Pres.
J. CARY THOMPSON, Secy.

Thompson-Booth Real Estate and Insurance Company

2113 First Avenue

FIRE INSURANCE

RENTAL AGENTS
MORTGAGE LOANS

Real Estate in City and Suburbs
Bought and Sold

A Share of Your Business is Respectfully Solicited

three eggs, one cupful of milk. Rub all the dry ingredients together first. Then add well beaten eggs and milk. Mix well and bake one and a half hours.—Mrs. Shannon.

DELICIOUS TEA CAKES.

One pound of ROLLER CHAMPION flour, three-quarters of a pound of butter, two eggs, two teaspoonfuls of mace, cinnamon and nutmeg mixed. Mix butter and sugar together. Then the eggs. Lastly, the flour and spice. Roll thin and bake in a quick oven. Cut with a cake cutter into any shape preferred.—Mrs. Shannon.

LEMON CRACKERS.

Three cups of sugar, two eggs, one cup of lard, one ounce of carbonate of ammonia dissolved in one pint of sweet milk. Flavor highly with oil of lemon or fresh lemons. A little salt is an improvement. Sufficient flour to make stiff enough to roll. Cut in shapes and cook in quick oven.—Mrs. Sam Blake.

ORANGE LOAF CAKE.

Beat the yolks of six eggs to a cream with half a pound of powdered sugar and two ounces of softened butter. Add the grated rind and pulp of three oranges. Take the pulp out with a spoon, saving all the juice and rejecting the core and seeds. Sift together half a pound of ROLLER CHAMPION flour and one teaspoonful of baking powder and stir it into the cake alternately with the whites of the eggs beaten to a stiff froth. Pour quickly into well greased tins and bake in a moderate oven.—Mrs. Shannon.

CARAMEL FILLING.

Put in a pan three-quarters cup of sweet milk, one cup of sugar, lump of butter. Let boil good; have skillet good hot, put one cup of sugar in and stir as it melts slow, but do not let it burn, just brown. Then pour in the pan, stirring fast so as not to lump. Let it get thick as desired, then spread on layers of cake and stack. —Mrs. L. W. D.

CARAMEL FILLING.

One-half cup butter, one-half cup of sweet milk, one cup of sugar. Let simmer 15 minutes. Add one cup of browned sugar. Beat until ready for use. Flavor with vanilla.—Mrs. S. L. Creswell.

JENNIE HERD TEA CAKE.

One egg, one glass sugar, one-half cup butter, five tablespoonfuls of butter milk, one small teaspoonful of soda. Flavor to taste.—Mrs. S. L. Creswell.

FIG PUFFS.

One and one-half cups of ROLLER CHAMPION flour, two teaspoonfuls of baking powder, one-half teaspoonful of butter salt, one tablespoonful of butter, one and one-quarter cups of milk, one egg thoroughly beaten, two-thirds cup chopped figs dreged with flour. Bake in moderate oven.—Mrs. S. M. Blake.

CRULLERS.

One and a half cups of sugar, two eggs, one cup of sweet milk, two teaspoonfuls of baking powder, enough flour to roll. Fry in hot lard.—Mrs. C. T. Elder.

DOUGHNUTS.

Beat one egg and a cupful of sugar together; add one tablespoonful of butter and one scant cup of sour milk, one level teaspoonful of soda, a pinch of salt and flavor with nutmeg. Flour enough to make a soft dough. Mix in flour one level teaspoonful of baking powder. Roll out, cut in rings by using two sizes of cake cutters and fry in very hot lard. Drain and sprinkle with sugar, if desired.—Mrs. A. L. Albertson.

ORANGE MARMALADE.

Take two dozen sour oranges and take off the peel and cut in halves across the sections; take out the seeds and weigh. Take as many pounds of sugar as you have fruit, and put in a preserving kettle with enough water to dissolve; bring to the boil slowly to avoid scorching and boil for ten or fifteen minutes. While the syrup is boiling, grate a half cupful of the yellow part of the orange peel and when the syrup has boiled the requisite time put in the orange and grated peel and boil fifteen minutes longer and put in glass jars or cups.—Mrs. A. L. Albertson.

LEMON BUTTER.

Two lemons. Grate one and pare the other and grate it. One and one-half cups of sugar, two eggs, small lump of butter. Beat the yelks of eggs, sugar and butter till light. Then add the whites after being beaten to a stiff froth. Put on stove, let come to a boil, when it is done. Let cool.—Mrs. W. J. Sanderson.

TO MAKE DRAWN BUTTER.

Put half a pint of milk in a perfectly clean stew pan and set it over a moderate fire. Put into a pint bowl a heaping tablespoonful of wheat flour, one-quarter pound of sweet butter and a salt spoon of salt. Work these well together with the back of a spoon. Then pour into it, stirring it all the time, half a pint of boiling water. When it is smooth stir it into the boiling milk. Let it simmer for five minutes or more, and it is done. It may be made less rich by using less butter.

PUDDINGS

BALTIMORE PLUM PUDDING.

One cup molasses, one cup milk, one-half cup butter, one cup chopped raisins, three and a half cups flour, one teaspoonful soda, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful mace or nutmeg, one egg. Heat molasses, while hot put in butter and soda. To make richer add currants, one cup, and a little citron. Steam four hours.—Mrs. C. Taylor.

PRUNE PUDDING.

One pound prunes; stew very sweet with sugar. Seed prunes, take knife and chop fine. Whites of four eggs beaten to a stiff

Z. E. BELLAH C. R. BURNETT

BELLAH & BURNETT

REAL ESTATE AND RENTAL AGENTS

Property Bought and Sold on Commission. Rents Collected. Prompt remittances. Correspondence solicited. Bell 'phone residence 1322. 21st Ave and 26th Street. Office; Both Phones 20.

Insure your life in your home company

Cheapest and Safest

Ala. Mutual

Benefit Life Association

208 North 21st Street, Birmingham

J. T. WILKIE'S

BAKERY

2504 21st Avenue North
Birmingham

BREAD, CAKES,
ROLLS

NOTICE!

We fit keys to any locks anywhere. We do expert gun, lock and key work. 12 months written guarantee with all work. Special attention given to phone orders. Call 186 Peoples Phone. 3669 Bell phone for the expert.

C. C. DOWNES

GUN AND KEY WORKS

2310 2d Ave. Birmingham, Ala.

Motto: Perfect, Reasonable, Prompt, Reliable

The Only "Strictly Dry" Cleaning Establishment in the State

French Dry Cleaning Company

Ladies' Ball, Reception and Opera Gowns and Feathers French Dry Cleaned

Phones: Bell, 3014 Peoples 800 405, North Nineteenth Street

Birmingham, Ala.

Tetley's India and Ceylon Teas of London England

Possesses in the highest degree, flavor, fragrance and strength. The more delicate the flavor the easier spoiled in the brew. Follow directions in serving.

froth with two tablespoonfuls of granulated sugar. Reserve part to put on top. Stir the rest in prunes and bake twenty minutes in a moderate oven. Take out. Spread remaining whites on top and brown. Serve with plain or whipped cream.—Mrs. William J. Sanderson.

PLUM PUDDING.

One teaspoonful of soda, one cup of sweet milk, three-quarters cup of molasses, one cup currants, one cup raisins, one cup suet and a little citron, one egg, little salt, three and a half cups of flour. Mix all together and steam from three to four hours.

Sauce.—One and a half cups water, one cup sugar, lump butter size of a walnut, flavor with vanilla. Thicken with a little flour.—Mrs. William J. Sanderson.

THANKSGIVING PUDDING.

One-half cup butter (creamed), one cup sugar, one cup sweet milk, two eggs, two and one-half cups ROLLER CHAMPION flour, one heaping teaspoon baking powder, one-half teaspoon allspice, one-half teaspoonful nutmeg, one heaping cup of fruit rubbed thoroughly with flour and added last. Put into greased and floured vessel and steam three hours. Serve either hard or liquid sauce with this pudding.—Mrs. Sam M. Blake.

CHOCOLATE CREAM PUDDING.

Two cups of sweet milk put on in a pan to boil slowly. Add the yelks of four eggs, one cup of sugar, one teaspoonful of vanilla, one tablespoonful of flour creamed with sugar and eggs. Dissolve one-half cup of coco in hot water. Add this and stir for a few minutes; then bake. Beat the whites stiff. Stir in two-thirds of a cup of sugar. Spread on top of pan and bake brown.—Mrs. S. L. Creswell.

ICES

ICE A LA MARGOT.

Serve rich vanilla cream in champagne glasses. Cover ice cream with whipped cream, sweetened, flavord with pistachio, and tinted very light green. Decorate with pistachio nuts.—Mrs. S. M. Blake.

ORANGE CREAM.

Dissolve one-half box of gelatine in a tea cup of cold water. Make a custard of one pint of milk, three eggs, the juice of three oranges, one cup of sugar; add the gelatine when thoroughly dissolved. Pour in a mould and set on ice. Serve with whipped cream. Be sure to add the orange juice last.—Mrs. S. M. Blake.

"WE THREE."

Three oranges, three bananas, three lemons, three cups of sugar, three pints of water. Add the whites of three eggs. Freeze. —Mrs. S. M. Blake.

ANGEL PARFAIT.

One cup sugar dissolved in one-fourth cup of water. Flavor. Pour over beaten whites of five eggs beaten stiff. Add one quart of cream whipped stiff. Pack in mould or freezer and let stand six hours—Mrs. Sam Blake.

APPLE SNOW.

Core, quarter and steam three large sour apples. Rub through sieve, cool; whip the whites of three eggs to a very stiff froth. With one-half cup of powdered sugar gradually add apples and whip a long time till white and stiff. Pile in a dish, garnish with dots of currant jelly.—Mrs. Shannon.

A DELICIOUS GRAPE ICE.

One cupful of ripe Concord grapes, one pound of sugar, one quart of water, four whites of eggs. Mash the raw grapes and sugar together. Add juice of one lemon, strain into a freezer at once.—Mrs. J. L. B.

SHERBET.

One quart water, four lemons, poured on one can grated pineapple, four eggs and eight tablespoonfuls of sugar.

AMBROSIA.

Take six thin skinned oranges, one cocoanut, four bananas and one lemon. Peel the oranges, grate the cocoanut and slice in a dish one layer of oranges, one of bananas and grated cocoanut. Sprinkle with sugar. Continue the layers until all the fruit is used, sprinkling the cocoanut on top. Then squeeze the juice of the lemon over all and set in refrigerator to chill.—Mrs. W. G. D.

ALMOND CREAM.

Make a plain boiled custard and stiffen with one-half a box of granulated gelatin, which you have softened in a cup of water. Stir in one-fourth of a pound of stale almond macaroon crumbs, and flavor with almond extract. Set on ice and serve in a ring of whipped sweetened cream sprinkled with chopped almonds.—Mrs. J. L. B.

PEACH BAVARIAN CREAM.

Cover half a box of gelatin with cold water and let it soak half an hour. Take eighteen halves of canned peaches and a cupful of juice, sweeten and strain. Stir the gelatin over boiling water until dissolved. Whip a pint of cream. Add the gelatine to the peaches. Mix and put in a tin pan, set on ice and stir until it begins to thicken. Then add the whipped cream. Stir well, turn in a mold and stand in a cool place to harden. Serve with whipped cream.—Mrs. J. L. Brittain.

CHARLOTTE RUSSE.

One pint of sweet milk boiled, three eggs, one tea cup of sugar. Mix yelks and sugar and stir into the boiling milk. Have one-third box of Knox's gelatin dissolved in cold water. Pour it in the milk, eggs and sugar and let dissolve well on the fire. Take off and let

We Would Like

to sell you a diamond or a watch. Our qualities are the highest but prices the lowest.

J. Lowinsohn,

The Leading Jeweler,
1921, Second Ave.

Cox Sets the Styles

And that's why women of taste include the two large stores in their shopping tours.

Largest Display of shoes in Alabama. Hosiery too, for men, women and children.

COX SHOE CO.

1918 Second Ave.
1921 Third Ave.

FOR

Pure Drugs

and Medicines go to C. R. Burnetts Drug Store 21st Ave. and 26th St. Both Phones No. 20.

Prescriptions our specialty.

KING

CLOTHING AND SHOES

1916 First Ave.

By Your Furniture
from the
Anchor Supply Co.

The best goods, the lowest prices, the easiest terms. Don't fail to see them first.

2218-2nd Ave., Birmingham, Bell Phone 1009.

1717-19 Ave. E. Ensley Bell Phone, 137.

Cooking the Right Meals is Economy Buying Hirsch's Hats at Cooked Down Prices is Also Economy. Hats Sold at any Old Price at Hirsch's, 1910 2nd Ave.

2610 24th St.

North Birmingham Restaurant

MEALS 25c
OWEN DANIELS

Chas. W. Miller's Department Store

2102 2104 Second Avenue,

Birmingham, - Ala.

cool. When it will hold the impression of a spoon stir in your well beaten whites and one pint of cream. The more whites of eggs you use the less cream it takes. Put them in last and lightly flavor with vanilla.—Mrs. R. E. Black.

ORANGE ICE.

(For One Gallon.)

Juice of six oranges and two lemons, sweeten to taste. Let one tablespoonful of gelatin stand in cold water until soft, then pour on enough boiling water to dissolve. This with the juice will make one quart. Add enough water to make three quarts. When frozen it will make one gallon.—Mrs. C. T. S.

NUTTED CREAM.

Cover one-quarter box of gelatin with one-half cup cold water, soak for an hour; one and one-half pints of cream whipped stiff; stand in a pan of ice water, sprinkle with this four tablespoonfuls of any kind of nuts; three-quarters cup of sugar, teaspoonful vanilla. Pour a half cup of water over the gelatin and place it over a kettle of boiling water until thoroughly dissolved. Strain into the cream and stir until all is slightly thickened. Turn into a mold and set aside to harden.—Mrs. Charles Taylor.

HOKEY POKEY.

One quart of sweet milk, one can condensed milk. Flavor to taste and freeze.—Mrs. W. T. Water.

APPLE SNOW.

Take three good sized apples, bake until they pop open, then press through a seive. When cold add the whites of three eggs and one cup of sugar. Beat until perfectly light. It takes some time to make light. Serve with whipped cream.

CANDIES

Some gloomy day when young folks yawn
And wish the weary hours were gone,
Go to your store room, and there get
Brown sugar, heavy, almost wet;
Send some one to a peanut stand;
A quart, fresh roasted, you'll demand.
Set all the children shelling these,
And make them whistle, if you please.
When these are shelled chop not too fine,
Butter some pie pans, set in line;
Then take a pound of sugar, turn
Into a pan and melt, not burn;
But add no water. When 'tis done,
And like thick syrup quickly run,
Your chopped-up peanuts lightly salt
And turn them in. If there's no fault,
Stir just a minute, pour in tins,
And cool, and then the fun begins.

FRENCH CREAM.

Two cups granulated sugar, one tablespoonful glucose, one cup boiling water. Stir the mixture thoroughly until all the glucose is dissolved; cover the kettle and boil rapidly until done. Test it by dropping a little in some ice water. If it can be gathered from the bottom in a soft ball, it may be taken from the fire and set to cool in a dry place. When cool beat with a wooden spoon until it becomes creamy. Then put on a bread board and knead it like dough. If you can not obtain the glucose use one-eighth of a teaspoonful of cream tartar instead. This is the foundation of all the cream candies.—Mrs. C. T. S.

CREAMED DATES.

Select nice smooth dates cut lengthwise and remove the stones Take a small piece of cream, roll into a long narrow strip and place in the opening in the date, pressing the date a little to retain the candy in place.—Mrs. C. T. S.

NUT FUDGE.

Take three cups of sugar. Dissolve two cups in one cup of milk with small lump of butter. Let it boil for two or three minutes; then take it off the fire, put one cup sugar in a real hot vessel. Let it melt, stirring all the time. Pour scorched sugar into the other very slowly; stir very rapidly. Boil till it hardens in water. Put your nuts in and beat till it creams; then pour out on buttered plates.

COCOANUT CANDY.

Grate two cocoanuts, whites of two eggs beaten to a froth, two pounds of sugar and nut of one nut. Mix and spread on a paper to dry.—Mrs. Charles Taylor.

MAYONNAISE PEANUT BUTTER.

One-half cup of vinegar, fill up with cold water. Take a little of this and mix smooth one teaspoonful of corn starch, one of mustard. Place the vinegar and water on the fire and season with salt, pepper, three teaspoonfuls of sugar. When hot stir in the corn starch and mustard. When it begins to thicken add one beaten egg and stir well. Remove from the fire and add a large lump of butter. When all is cold take one cup of this dressing and add one cup of ground peanuts (parched).—Mrs. A. L. Albertson.

CHOCOLATE FUDGE.

Two cups of white sugar, one cup of sweet milk, butter the size of an egg, one-fourth pound of chocolate (shaved). Cook about twenty minutes. Add teaspoonful of vanilla and beat five minutes. Pour in buttered pans and when cool cut in squares.—Miss Albertson.

FUDGE OR CHOCOLATE SQUASH.

Three cups of white sugar, one cup of sweet milk, one-half cup of molasses, one-half cake of chocolate, butter size of an egg. Cook until it forms a firm ball when dropped in cold water. Add

See that Your Merchant Uses the McCaskey Register

Your merchant cannot swell your account when he uses the McCaskey System. So called "sharp merchants" don't use it.

THE McCASKEY CASH REGISTER CO.

301 First Mational Bank Building
Birmingham, Ala.

TERRY & CO.

DRY GOODS, CLOTHING,

SHOES AND GROCERIES

2305 2d Avenue Bell Phone 3495

S. F. Teague O. A. Watkins

S. F. TEAGUE & CO.

GENERAL MERCHANDISE

2415 Second Ave. Bell Phone 167 Birmingham, Ala.

Buy a Lot in AVONWOOD

On easy terms, and we will build a home for you. You can pay for the home in five years at six per cent interest.

TURNER R. WEAKLEY & CO.
JOHN B. ROSENSTIHL 2113 First Avenue

one tablespoonful of vanilla, stir until it sugars. Pour into buttered pans and mark in squares.—Mrs. C. T. Elder.

MISCELLANEOUS

FLOOR AND FURNITURE POLISH.

One quart boiled linseed oil, four ounces oil shellac. Shake well and add eight ounces of spirits of turpentine. Shake thoroughly and add slowly eight ounces muriatic acid. Shake occasionally while this is being added. Shake well before using and apply with cotton flannel and rub dry with same.

FOR CLEANING CARPETS.

One bar Ivory soap, one pint ammonia, one gallon water. Cut up soap and boil all together. Put one pint of this mixture in a bucket of water (warm), scrub carpet on the floor with a brush and rinse at once.—Mrs. S. L. Creswell.

FOOD FOR INVALIDS.

A nutritious and palatable dish for the ill is scraped beef. Take a good piece of raw steak, lay it on a meat board and with a knife scrape into fine bits. Remove all hard, gristly parts. Put into a pan over the fire. Let it remain long enough to get thoroughly heated, stirring from the bottom. Season with salt.—Mrs. Shannon.

COFFEE FOR A CHURCH SUPPER.

Moca and Java.

One pound of ground coffee makes forty cupfuls of coffee. Measure the water and the coffee, allowing one tablespoonful of coffee to one scant half pint of cold water; to one pound of coffee add two whole eggs crushed, shell and all; put the cold water on the mixed coffee and eggs and set on the fire. As soon as it boils up thoroughly set back on the range, when it will settle. Pour half cup cold water. Let stand a few minutes and serve.

BLACKBERRY WINE.

One gallon of berries. Mash the berries, let stand over night and in the morning strain. To every gallon of juice add three pounds of brown sugar. Let stand in a crock a day with light cover over them. Stir every morning. Then bottle. (Fine.)—Mrs. W. T. Waters.

THREE WAYS OF SERVING HEART.

Beef heart is so suggestive of the cheap boarding-house that the very sight of it often brings a no-I-thank-you to mind, but when prepared by the following receipts it has a daintiness, both of taste and appearance, to plead for giving it a frequent place on the bill of fare.

HEART SALAD.

Boil a beef heart in slightly salt water until tender. When it has cooled trim off the fat, cut in strips and run them through a meat cutter. Add salt, pepper, grated celery, the least bit of onion and six boiled eggs which have been minced. Mix in a bowl with a silver fork, taking care not to break the graininess of the heart. Set the bowl aside. Break an egg in a small agateware boiler and beat it thoroughly. With this smoothly mix a level teaspoonful of mustard, then stirring steadily to prevent coagulation gradually add half a cupful of vinegar. Put the boiler on the stove and cook the mixture until it thickens like custard, stirring it all the while to avoid scorching. When cool pour it over the minced heart and egg and stir with a fork until sufficiently blended. Arrange it on a salad dish and garnish with sprigs of parsley, celery or lettuce leaves.

SAVORY HEART.

After a heart has been ground in a meat cutter, as in receipt for salad, season it with salt, pepper, celery salt and a half cupful of butter broken in bits. Stir this with a fork, and when mixed pour it in a pudding dish and put it in the oven. In ten or fifteen minutes it should be slightly browned over, then serve it hot in the pudding dish. The delicate flavor of savory heart resembles that of brains.

HEART ROSES.

For making these see that the heart comes from the meat shop without being split as they are usually sold. When boiled tender, before it is cold, trim off the fat and scoop out the inner part, taking care to cut it evenly and of a uniform thickness. After trimming off the gristle mince the part that was cut out. To this add four boiled eggs which have been minced, salt, pepper and celery salt according to taste, enough of the liquor in which the heart was boiled to moisten it, and blend altogether with a spoon. When quite smooth stuff this mixture in the heart shell, and pin a cloth around it to hold the stuffing in place. Let it stand in the refrigerator at least four hours; over night is best. To serve, take the cloth off and, beginning at the larger end, with a sharp knife, cut off thin, uniform slices. They may be varied by preparing two hearts at the same time; using the whites of the boiled eggs and the white meat of cold turkey or chicken for the stuffing of one, and the yolks with the dark meat for the other.—Lee Watson Walker, Georgia.

QUINCE HONEY.

Pare and grate five large quinces. Put five pounds granulated sugar in a graniteware kettle, add two cups boiling water and stir over the fire until sugar is dissolved, then add quinces. Cook eighteen minutes, turn into jelly glasses, cool and cover. If cooked too long the mixture has a reddish color; if cooked just long enough, it has an amber color like honey. Use for bread or cracker sandwiches.—Mrs. Sanderson.

TRUFFLED FISH.

Butter a fish mould very thoroughly. Cut truffles into very thin slices. Stamp out the slices into narrow strips as will fit the depressions in the mould. Set the mould on ice while the fish preparation is prepared. Any firm fish may be used for the forcement. Remove the bones and skin from the fish, and put these over the fire with cold water to cover. Add two or three slices each, of onion and carrot, and let simmer to make fish stock for the sauce. Scrape the pulp of the fish from the fibres, and pound it in a mortar. To one cup, or half pound of pulp, beat

Build Your Home

of material where moth, rust insurance and fire will not destroy.

North Birmingham Fire Brick and Troosing Company

can furnish material cheaper than lumber or brick for all

Basements, Exterior and Interior Construction for your House.

L. E. Price Real Estate
And also all kinds of paint
And will sell you a home that will prolong your days,
And will sell it to you in honest ways.
A stitch in time saves nine
By buying a lot of mine.
If you want something nice,
Buy your paint from L. E. Price.
List your property with us,
And you will not "Bust"
We will rent your houses well
So your friends you tell.
If you want to sell your property,
List it with us,
As we think we'll do to trust,
So come to see us.
29th Ave. and 27th St.
North Birmingham, Ala.

B. C. Bynum Millinery Co.

1918 3rd Ave.

B. C. Bynum Millinery Company is one of the largest and most exclusive millinery stores in the south. Their watch-word is the most up-to-date styles at the most reasonable prices.

Call to see us.

McClure Ten-Cent Co.

Importers, Jobbers and Retailers of

China, Glass, Tin and Granite Ware

Toys
Notions
Etc.

Birmingham, Ala.

in a half cup of panada (the crumbs of bread cooked to a pulp in milk), the unbeaten whites of three eggs, half a teaspoonful of salt (or more), and one-third a cup of butter. *Pound until very smooth,* then press through a puree sieve. Then gradually beat in one cup of cream, whipped to a solid froth. When the cream is mixed evenly through the other ingredients, put the mixture into the decorated mould, fill it solidly and make the top smooth. Set the mould on several folds of paper, in a baking-dish, pour in boiling water to half fill the pan, and let cook in the oven until the center feels firm. It will take about twenty-five minutes. The water about the mould should not boil. When baked, let stand in the mould three or four minutes. Then making sure, by tipping the mould, that the mixture does not adhere, invert the mould over a hot platter. While the fish is baking, make ready hot mashed potato, well seasoned with salt, pepper, butter and cream. Bake until very light, then shape into rosettes. Put a cooked potato ball on the top of each rosette, brush over the balls and the edges of the mashed potato with a beaten yolk of egg, and set the potato into the oven to brown delicately. Serve on the platter around the fish. Serve with

AURORA SAUCE.

Melt one-fourth cup of butter. Cook in this one-fourth cup of flour and a half teaspoonful of salt, then add one cup of fish stock, half a cup of cream, and half a cup of well-reduced tomato puree. Finish with a tablespoonful of lemon juice.

STUFFED DATES.

Purchase the finest and largest dates possible, carefully remove the seed by splitting on one side only, and fill with chopped nuts prepared with a little powdered sugar and lemon juice to form a paste. Brandy may be substituted for the lemon juice if one sees no harm in its use. Press the date together to secure the filling and dust with powdered sugar.

MARASCHINO AND STRAWBERRY OMELET.

Beat the yolks of three eggs until light; add two tablespoonfuls of maraschino and one-third a cup of cherries cut in pieces; fold in the stiffly beaten whites of the eggs. Melt one tablespoonful of butter in the omelet pan, pour in the mixture, cook for a moment and set in the oven until cooked. Spread one-half with strawberry preserves; fold and turn out with a hot poker; dredge the top with powdered sugar; score the sugar; garnish with preserves and cherries.

PRUNE-AND-PECAN NUT SALAD.

Steam (cook over boiling water) half a box of Weisbaden prunes until the skins are tender; let cool, then cut in lengthwise sections, making at least eight pieces of each prune. Slice one-fourth of a pound of pecan nut meats, lengthwise of the meat. Mix with two-thirds of the quantity given below of cream salad dressing, and dispose in nests of heart leaves of lettuce. Pipe a star of dressing upon each service, and decorate with pieces of nut meat and prune, reserved for the purpose. The quantity given, with a large head of lettuce, will serve ten people. Ordinary prunes soaked over night, and steamed until tender, may be used. About twenty prunes will be needed. Mayonnaise whitened with whipped cream is appropriate to this salad.

AN ITALIAN CHEESE DISH.

Mix one-fourth of a cup each of corn starch and flour, half a teaspoonful of salt and half a teaspoonful of paprika with milk to pour and stir into the remainder of a pint of milk, scalded in the double boiler; stir constantly until the mixture thickens, and occasionally for twenty minutes, then add the yolks of two eggs mixed with one-fourth of a cup of creamed butter and half a cup of grated cheese; stir until the cheese is melted, then turn into a shallow dish. When cold, cut in diamonds, dispose in a baking-dish, and sprinkle with a half a cup of grated cheese. Reheat in a hot oven.

CHEESE BALLS.

Mix together, one cup and a half of American cheese grated, and one-fourth a teaspoonful each, of salt and paprika, then add the whites of three eggs beaten stiff. Shape in small rounds, roll in sifted cracker crumbs and fry in deep fat to a delicate brown color. It will take nearly one minute. Drain on soft paper and serve at once with a green vegetable salad.

BEAUREGARD EGGS.

Cook four eggs till hard. Make a white sauce with one cup of milk, two level tablespoonfuls each of butter and flour, one saltspoonful of salt, and one-quarter saltspoonful of pepper. Chop the whites fine and add to the sauce. Toast and arrange on a platter slices of stale bread so cut as to form the petals of a daisy. Spread the sauce on the buttered toast, and press the yolks, seasoned with salt and pepper, through a sieve into the center to form the yellow center of the daisy. Garnish with parsley.

TOMATO SALAD, POINSETTIA STYLE.

Select round, smooth tomatoes. Take one in the hand, keeping the stem end down. A close examination will show light lines running underneath the skin from the center outward. Then separate the tomato into sections, each of which contain seeds. Cut through the skin along these lines from the center to about an inch from the stem end, then cut through the pulp underneath to the depth of one-fourth of an inch. With a sharp pointed French knife peel each section of skin from the pulp below, then lift the pulp in triangular sections about one-fourth of an inch thick. These, if cut properly, will be of the same shape and size as the sections of the skin, and each will form a circle resembling petals of flower. Let chill thoroughly in the refrigerator. Then, when ready to serve, cut out the hard center at the stem end, without injury to the shape of the flower. Season with salt and pepper, fill the open space beneath with mayonnaise, and set the tomato on an individual plate. Put heart leaves of lettuce around the outer row of petals, bending them over the lettuce. Turn back the second row of petals, and fill the center with mayonnaise. Serve as a salad course at luncheon or dinner.

GOOD COOKS
USE GOOD STOVES

You can always depend on getting the BEST cooking Stoves, Ranges and all accessories at reasonable prices from

SPIRO THE STOVE MAN
1920 Third Avenue.

BIRMINGHAM PACKING COMPA'Y
BIRMINGHAM, ALABAMA

Beef and Pork Packers

MANUFACTURERS OF

SAUSAGE

Cold Storage and Manufacturers of
Pure Distilled Water Ice

Office and Packing House
23rd Ave. & 24th St.

TELEPHONE 537

VEAL CUTLETS, LUNCHEON STYLE.

Purchase veal steak from the fillet, to get a pound of meat free from gristle, etc. A generous pound and a half needs to be purchased. Chop the meat very fine in a meat-chopper, putting it through two or three times. Then pound it with a pestle, blending with it about one-third a cup (three ounces) of butter, one-fourth a cup of thick cream, half a teaspoonful of salt and a dash of paprika. Form the mixture into cutlet shapes, then roll in crumbs, in beaten egg, and again in crumbs. Fry in deep fat about six minutes. The fat should not be too hot at first, lest the cutlets take on too much color before they are cooked. Drain on soft paper. Insert a paper aigrette in the small end of each, and dispose them against a pointed mound of cold, cooked cereal, shaped in a Chinese or pointed strainer, brushed over with white of egg and sprinkled with fine-chopped parsley. Surround with nests of pea puree, holding a bit of cooked sweetbread, and served brown.

CHAUDFROID OF CHOPPED CHICKEN MEDALLIONS WITH SALAD.

For a pint of chopped, cooked chicken or a combination of meat, mushrooms and nuts, prepare a scant pint of sauce with two tablespoonfuls each of butter and flour, one cup of rich, highly flavored soup stock, and three-fourths of a cup of cream, dissolve a teaspoonful of gelatine, softened in one-fourth a cup of cold water or broth, in the hot sauce, add the meat and such flavoring as is desired and turn into a shallow dish. When cold, cut in rounds, cover with chaudfroid sauce, decorate with truffles and cooked white of egg, and cover with aspic jelly. Serve with salad.

CHAUDFROID SAUCE.

Melt one tablespoonful of gelatine softened in cold water in a pint of hot white, brown or tomato sauce, and use just when on the point of setting.

FRICASSEE OF LAMB WITH PEAS.

Cut the meat in neat pieces convenient for serving. Toss them in a very little flour, put them in a saucepan with just enough cold water to prevent burning. When it simmers, cover with hot water, add salt, pepper, a few slices of onion and a bit of mace. Simmer slowly for three-quarters of an hour. Then add a pint of green peas and simmer fifteen minutes longer.

DISCOVERIES.

When you make candy with walnuts or butternuts do not put in the nuts until the very last thing before you pour it into the tins to harden. I learned by sad experience that a minute's boiling of the nuts in the syrup will make the whole thing dark, darker, darkest.—Mattie W. Baker, Vermont.

POT ROAST.

A most delicious pot roast may be made by putting about four pounds of beef (steak, roast or a nice boiling piece), into an ordinary bean pot, after previously rubbing the meat with salt and one-half cup of flour. Then fill the pot within two inches of top with boiling water. Cover and bake in the oven for three and a half or four hours, replenishing once with water if necessary. This allows no escape of "goodness" from the meat, and is so easily done that it makes a fine meat for ironing day or "house cleaning time." When the meat is removed from the pot, the gravy is all made, too, as the flour on meat will have thickened the broth sufficiently. Chicken and lamb may be treated in the same way, with the same delightful results.—Mena Stearns, New York.

STUFFED AND BAKED FISH.

Have fish cleaned from thoat. Wash with cloth and salt water. Wipe thoroughly. Season and stuff. Bake in moderate oven, until flesh leaves the bone easily.

STUFFING FOR FISH.

One and one-half cups of cracker crumbs, one small onion, one tablespoonful pickles, one tablespoonful olives, one tablespoonful capers, cut fine. Salt and pepper to taste.

FRIED BACON FOR RELISH.

Cut bacon very thin and have very cold. Fry on very hot fryingpan. Drain on paper and serve on platter with eggs.

SCRAMBLED EGGS.

Five eggs, five tablespoonsful milk or cream, one tablespoonful butter. Garnish with parsley.

POTATO BALLS IN BUTTER.

Cut one quart potatoes in balls or blocks. Boil three minutes. Drain and turn into double boiler, with salt and pepper and three tablespoonsful butter. Let stand until absorbed with butter, shaking them occasionally.

SALMON LOAF.

Drain a can of salmon, chop or break fine, and add the beaten yolke of three eggs, half a cupful of bread crumbs, two tablespoonsful of melted butter, salt and pepper, a little chopped parsley (parsley should be growing in every kitchen window), and lastly the beaten whites of the eggs. Bake in a buttered pan for half an hour. Before serving, pour over it the following dressing: One cup of rich milk added to the juice of the salmon, one tablespoonful of butter and the same of flour. Cook for ten minutes.

CROQUETTES OF MACARONI.

Melt half an ounce of butter in a saucepan and stir well into it the same quantity of flour, add half a gill of milk and water, and boil for three minutes. Then stir in two ounces of chopped macaroni previously boiled in salted water, season with cayenne, salt and a very small quantity of home-made mustard. When thoroughly mixed, remove saucepan from the fire, cool contents a little and add to them one ounce of grated cheese; then turn the mixture out and when quite cold form it into small croquettes; egg and bread-crumb these and fry brown in hot fat. Garnish with fried parsely when serving.

Eagle Brand

Macaroni & Spaghetti

No Higher In Price
than the other Brands
but higher in quality.

**BIRMINGHAM
MACARONI CO.**

C. W. LYNN

DEALER IN

Staple and Fancy Groceries, Feed and Country Produce ::

Courteous Treatment
and Prompt Delivery

Peoples Telephone No. 50

2329 Twenty-first Street.

EAT
ALABAMA
BRAND
ROLLED
OATS
BEST
THE
YEAR
ROUND

ESTABLISHED 1890

Alabama Furniture Company

2113 and 2115 Third Avenue
Opposite Court House

COMPLETE HOUSE FURNISHERS

Your old Furniture exchanged for new, or we pay you cash for it. Mattresses, Spring Beds, Blankets, Comforts, Stoves, Ranges, Show Cases, everything you use in your house. Packing and Upholstering done. Pay us a visit, we will do the rest.

Bell Phone 497 **Peoples 619**

J. A. KEIFE, Mgr.

We prepay freight on all Cash Purchases

CURRANT JUICE FOR CANNED RASPBERRIES.

Simply heat the currants over hot water and express juice. It is then ready to add to the jars of red raspberries.

ORANGE CAKES.

Cream one-fourth cup of butter and add gradually, while beating constantly, one-half cup of sugar; then add the yolks of five eggs beaten until thick and lemon-colored, and one teaspoon orange extract. Mix and sift seven-eighths cup of flour with one and one-half teaspoons baking powder, and add alternately with one-fourth cup of milk to first mixture. Bake in a buttered and floured cake tin, and when cool, cut in two-inch squares. Cover top and sides with orange frosting, and roll sides in shredded cocoanut.

ORANGE FROSTING.

Mix one tablespoon orange juice, one-half teaspoon lemon juice, and the grated rind of one orange. Cover, let stand thirty minutes and strain through a double thickness of cheese cloth. Add gradually to the yolk of one egg, slightly beaten, and when well blended, add confectioners' sugar until of the right consistency to spread.—Mrs. J. M. Allen.

MARSHMALLOW ICING.

Two and one-half cupsful granulated sugar, whites of four eggs, one-half pound of marshmallows, eight tablespoonsful boiling water. Put the marshmallows in a covered bowl in a pan of boiling water. Let steam until dissolved. Boil sugar and water until it will form a soft lump in cold water. Have the eggs beaten very light, add sugar slowly, stirring all the time. When nearly cold add marshmallows. Stir until cold. Flavor to taste.—Mrs. Sanderson.

CHICKEN SALAD.

Select a nice young hen; boil until tender; remove the meat from the bones and cut (with scissors) into small pieces, not fine, adding a third the quantity of celery. Salt and pepper to taste. Add to a half coffee-cupful of vinegar two tablespoonfuls of melted butter, pour over the chicken and celery and mix well. Set aside in cool place until ready to serve; then stir into it mayonnaise dressing, leaving a portion on top. Garnish with slices of hard-boiled egg and parsley. Capers scattered over the top is an improvement, both as to appearance and flavor.—Mrs. Jennie F. Carter, Phoenixville, Pa.

PLAIN LIGHT BREAD.

One quart of luke-warm water, one cake of Fleischmann's compressed yeast dissolved in one-half cupful of warm water, one heaping teaspoonful of salt, one tablespoonful of lard or butter, one tablespoonful of sugar and flour enough to mould into loaves; sift the flour, put the salt, sugar, lard and yeast into the water; stir in flour enough to make as stiff as for batter-cakes; let rise in warm place until light. Then stir in the flour until stiff enough to take out on the board and knead; knead about twenty minutes or until smooth and fine grained; cover and let rise until double its bulk; cut it down and mould into loaves; cover and let it rise again to the top of the pans, bake in moderate oven nearly one hour.—Mrs. Sanderson.

HOUSEHOLD SUGGESTIONS.

Cut flowers should be placed in the refrigerator over night. In the morning cut the stems about an inch, and put fresh, cool water in the vases. Do not sprinkle them, as a rule, although roses do not seem to be injured in that way.

Gum camphor burned in a tin dish over a lamp or gas jet is an old-time means of getting rid of mosquitos. Great care should be taken that the camphor does not ignite during the progress.

Common tacks are useful for cleaning carafes and bottles Put a few of these—broken ones will do—in the bottle with a little soapy water and shake briskly. The sharp edges will scrape off all the stains.

Kerosene oil and whiting mixed well will remove iron rust. This combination will also clean tin perfectly, and remove stains from porcelain baking dishes.

Piano keys and ivory knife handles should be cleaned with alcohol. Twice a week rub the keys of a piano with a clean cloth wet with alcohol, and they will always look well. A solution of two-thirds of alcohol and one-third sweet oil will take ink stains from wood.

Arrange to have everything to work within hand's reach when possible. When washing dishes have a cake of Sapolio and a cotton cloth with some polishing powder as near as the cake of soap and kettle of water. Rust or stains are far more easily removed at first sight than after several days of neglect.

No portion of the house is completely furnished without a broom and dust-pan or carpet sweeper, a dusting cloth, pins and scissors near at hand. Do have a pin-cushion in the kitchen, if it is nothing but a holder hung against the hall. Have you ever counted the steps taken for so common a thing as a pin or a pair of shears? Always have a high chair within reach to sit on. It is much better to dry dishes, scour pans, and do dozens of daily tasks sitting down; and yet a chair—a high chair—in the kitchen or pantry is an unusual part of its furnishings.

When through ironing clean your irons thoroughly, hanging each one up in a strong paper sack in a dry place. Just before beginning to iron, have a piece of brown paper on the table with a little powdered bath brick on it, and rub the iron on this. Have a piece of paraffin tied in a muslin bag. Rub this lightly over the iron and then polish it on a soft cloth. This process makes the iron delightfully smooth and easy to use.

Put away silk waists and ribbons wrapped in brown paper, instead of white. If the silk is white, blue paper should be used to prevent yellowing.

Open all Night

Adams Drug Co.

Birmingham, Ala.

Warren Bros.

2008 Second Avenue
Both Phones No. 4

Fishing Tackle, Base Ball, Tennis, Bicycles

Mrs. L. Ginzler

MODIST

1931 Third Avenue

Birmingham, Alabama

USE SAUR'S EXTRACT FOR SALE EVERYWHERE

Diamonds, Gold Watches, and Sterling Silver

H. C. ABBOTT & BRO.

1905 Second Avenue

J. R. STRONG

9th Ave. and 3d St.

Transfer, Livery and Feed Stable

Bell Phone 103

N. Birmingham, Alabama

7th Ave. and 3d St.

MADISON'S PHARMACY

North Birmingham, Ala.

GO TO

NORTON'S

When lemon juice or other acids has made a white spot on a colored fabric try applying ammonia to neutralize the same. Rub with a little chloroform, after which the original color should return at once.

Raspberry short-cake is as good as the time-honored strawberry short-cake, the fruit blending perfectly with cream. Raspberry and currant short-cake is also very nice.

All good housekeepers know the advantage to be derived from a "good start" in the morning. To insure this, make all preparations for breakfast the evening before. Give especial attention to your match-box, kindling-basket and coal-receiver; and if things are ready it will take but a short time to have breakfast ready.

Never use the first water that comes from a pump or hydrant; it has been in a lead pipe or iron pipe all night and is not healthy.

Much hurry and confusion would be prevented if housekeepers would do little tedious jobs during leisure moments.

Study your cook book as you would any other lesson—not at the very moment you wish it, but some time when you are sitting down for an hour's leisure or rest.

All groceries and household supplies should be put away in their own proper receptacles, and not left standing around in paper bags. Keep rice, oatmeal, cracked wheat, tapioca, etc., in close covered glass jars. Tea and coffee in tin canisters—meal and flour in covered wooden buckets.

Never set coal oil near butter or lard.

If corn meal is bought by the quantity, it should be spread out upon an old sheet, in a room where the air passes, and thoroughly dried before putting it away, to keep it from getting musty.

When you buy raisins for cooking purposes, seed them, wash and thoroughly dry them and put in glass jars with tight lids. Currants also. If you prefer, you can buy the seedless raisins, but they are a little more expensive.

During the oyster season always have rolled crackers ready. You can save the crushed crackers and crumbs from your crackers in a glass jar, and so avoid using your whole ones.

It is best to buy hominy, beans, rice, etc., in quantities.

Five or six quarts of biscuit flour can be prepared at a time by taking one teaspoonful of soda and two of cream of tartar, or three of baking powder, to every quart of flour, sifting it thoroughly three times, and put away for use.

Burn all egg-shells, coffee-grounds, sweepings, etc.

If you keep chickens, cook all your vegetable parings and feed them; if not, burn them.

Never throw tin cans into the alley or street. Wash them and set them aside for use. They will often be handy.

Never set aside a bottle dirty. Wash clean and turn with the neck down that it may dry, and no dust will be in it when you want it.

Never wrap steel or silver in a woolen cloth; use soft tissue paper.

Never let any kind of food remain in copper or brass after it is cooked.

In cleaning any vessel in which strong smelling vegetables have been cooked, use half a teaspoonful of soda in a litte hot water, washing it well afterwards in hot soapsuds.

Never wash your rolling-pin. Scrape off the dough that adheres and wipe with a dry towel.

A brass kettle can be cleaned, if discolored by cooking in it, by scouring it well with ashes and soapsuds first, then put in half pint of vinegar and a handful of salt and let them boil on the stove a short time; then wash and rinse out in hot water.

Never use a metal spoon for stirring stewed fruit or tomatoes. A wooden one is best, and those with short handles are preferable for stirring thick messes.

Never let the handles of knives be put in hot water. If possible, buy silver knives when you begin your housekeeeping. You will not find it an extravagance in the end.

Never allow your carving knife to be used in cutting bread; provide a separate one.

Never throw water on burning oil; use flour.

If your clothes take fire do not run about, but lie down and roll over until the flame is smothered.

Never buy sweet potatoes in large quantities.

Always keep a stick wrapped with old muslin to grease hot pans and all baking tins.

Always put your griddle-cake batter in a pitcher, and pour it out to bake.

Have all new steel knives well sharpened; chopping knives; use these only in the kitchen. Time is saved by using silver-plated ones on the dining table.

Begin housekeeping on the cash basis. If you can not pay cash for an article *do not get it.*

Old Methuselah walked into a store one day,
And after looking around, thus he did say,
Good morning, Glory; and he told this story:
I attribute my good health and much of my wealth
To the nice sweet meats of the Morning Glory

HAM.

They are the best in the world, and if you wrap one in a jacket of dough rolled out as for pie crust and bake until done is better than turkey, and if you boil one an hour, then pour off the water and add back boiling water, throw in half cup of sugar and teaspoonful of red pepper, and boil till done, leave in the water overnight to cool, it is better than anything and won't hurt even a baby.

Packed by A. SOUDER PACKING CO.

J. O. CROSS, State Agent, Alabama and Georgia

Office 2128 Morris Ave. Birmingham, Ala.

WILL VARLEY LAWRENCE BAUMAN

VARLEY & BAUMAN

ONE PRICE CLOTHIERS

Hatters and Furnishers

325 Union Street
Nashville, Tenn.

1924 First Avenue
Birmingham, Ala.

C. W. GREEN & CO.

2123 Second Avenue, Birmingham, Ala.

Dealers in all Kinds of Household Goods on Easy Payments

House Furnishings a Specialty

Bell Phone 2984 Birmingham, Ala.

Old bleached muslin is of no use except for carpet rags. They will not do for dusters, as they will not hold dust, nor for cleaning, as they will not absorb moisture, while old unbleached stuff does nicely.

For dish-towels, some use crash, which should be of the very best quality, though old drilling or a poor quality of ticking make better ones. Many ladies prefer a light-weight unbleached muslin, as a cotton cloth does not leave the lint that linen does when a little worn.

For dish-rags buy white mosquito netting—a quarter of a yard is sufficient for one—which can be folded back and forth as many times as the width will allow and tack as a comfort. Some make them of a ball of candle-wick, knit on two wooden needles the size of a lead pencil. Set up twenty stitches. Knit in plain garter knitting until the ball is used up. These are easily kept clean if washed in hot soapsuds after each meal; also wash the dish-towels at the same time. A half dozen are quite sufficient.

Provide also several soft holders to use in taking up hot dishes; these should be made six inches by eight, slightly caught through and a brass ring in one corner to hang upon a nail close to the stove. Old stockings are good for this, or two thicknesses of pants cloth.

Every housekeeper should provide herself with little conveniences for doing her work. A short-handled, broad paint-brush to wash the outside of window-sills, and an old tooth-brush for washing around the glass.

Among the first things you learn to do, let it be *your own* marketing.

Every wife should have a certain weekly allowance to use for household expenses.

Jelly-bags are made of flannel.

Have a flour-sack in which to put all clippings from sewing, all waste paper, etc., which save to dispose of to the ragmen for articles you need.

Save your steps by having a broom, dust-pan and dusters upstairs to do the chamber work.

A rubber window cleaner is a very convenient article to have; also a hair-brush for outside cleaning.

If possible, have your kitchen table made to order, with an ash top and three deep drawers—two in partitions.

Ticking makes the nicest kitchen aprons. Some prefer gingham or denim. Large, plain, white ones, to reach to the bottom of the dress, should always be ready to put on when going to the table, or to tie quickly over the other if called to the door.

If lady-fingers are wanted, get special tins to bake them the proper shape.

Bread crusts should be dried in the oven and put away in paper bags until wanted for use.

India rubber gloves are used by many ladies for washing dishes, as the hot, soapy water is very injurious to some skins, also causing some finger nails to split and get very sore. These would seem an extravagance at first, but are not if looked upon as a preservative for the hands; and it is right to take as good care of one's self in every way possible. After washing the hands dip them in weak vinegar water before wiping them. This will keep them nice, and often prevent chapping.

The best china and glassware is the cheapest, even for everyday use, if the outlay can be afforded, as they are annealed before leaving the manufacturers' hands, and may be washed in boiling water without injury, and do not crack and chip from usage like the common ware. China and glass should be gently washed in hot water with a little soap, rinsed in cold water and carefully wiped with a clean, soft towel. All articles with gilding must be handled with great care, never rubbed or polished if the gilding becomes tarnished; chamois skin, with a little whiting on it, may be used to polish it.

When warming plates and dishes for meats, extreme caution must be used to prevent them getting hot, as heat cracks the glazing, and if it does not show at the time, it will soon crack or break.

Cut glass will not look clear unless washed in very hot water, but does not require soap. If it is in any way blurred or tarnished, it must be cleaned with a soft brush dipped in whiting and then polished with a soft piece of newspaper; this gives it a brilliant clear appearance, and no lint remains as when rubbed with a linen towel.

KITCHEN UTENSILS.

The following suggestions may not be out of place concerning the treatment of new cooking utensils:

Iron pots should always be boiled out first with wood ashes and cold water. Then thoroughly washed and they are ready for use. Skillets, griddles, iron gem-pans and waffle-irons should be well greased and allowed to burn off once or twice before using.

Sheet iron pans for cake or bread are preferable to tin.

Earthen or stoneware jars or crocks should be filled with cold water and put over a slow fire and allowed to come to a boil once or twice before using to cook in.

In washing greasy skillets, the addition of a little soda to the first water will neutralize the grease and make it much easier to clean. These are best cleaned when hot.

Always keep the inside of your coffee pot bright to insure

V. W. WOOD & CO.

DEALERS IN

Staple and Fancy Groceries, Feed Stuffs, Tinware and all Kinds of Country Produce

Bell Phone 261, Peoples 361 Eagle Hotel Building

2400-2402 Second Avenue

CHAS. SUMNER

REAL ESTATE

226 NORTH 22D STREET

BELL PHONE 923

Roscoe McConnell Phones 810

R. McCONNELL & CO,

Real Estate, Rentals, Insurance and Loans

2107 Third Avenue, Birmingham

Bell Phone 860 J. F. Knox, Prop.

Birmingham View Co.

Kodak Work, Enlargements, Commercial and View Photography

2129 Third Avenue Birmingham, Alabama

E. M. ANDERSON

Groceries and General Merchandise

21st Avenue, North Birmingham

WE SOLICIT YOUR TRADE

THIS BOOK WAS PRINTED BY

The Guide Publishing Co.

2108 Morris Avenue, Birmingham

good coffee. Boil it occasionally with soap, water and wood ashes and scour thoroughly.

All bottles and cruets are best cleaned with shot and soapsuds. Save the shot, in a small bottle, to use again.

Where sand can not be obtained, bath brick can be used to scrub wooden articles, tables, floors, etc.

In lime water localities keep an oyster shell in your teakettle to receive the lime deposits, or egg-shells.

Have a folding rack to screw against a window frame or near the stove to dry the dish-towels on.

A small folding table to use as a side table, is a great convenience when your family is larger than common.

CARVING.

The art of carving is a very requisite branch of domestic management. It not only belongs to the honors of the table, but it is important in an economical point of view, for a ham or a fowl or a joint of meat ill carved will not serve so many persons as it would if it were properly carved. And it does seem that the most careless and common-place person can at once discern the difference in the taste (to say nothing of the looks) of a fowl that is well carved and one that is awkwardly handled.

Ladies ought especially to make carving a study; at their own houses they grace the table, and should be enabled to perform the task allotted them with sufficient skill to prevent remark or the calling forth of eager proffers of assistance from good-natured visitors, who probably would be mortified by a complete failure. It is true that the mode adopted of not sending meats, etc., to the table, but having them served from a side-table by servants, is rapidly banishing the necessity for promiscuous carving from the elegantly served boards of the wealthy; but in the homes of the less wealthy, where the refinements of cookery are not adopted, the utility of skill in the use of a carving knife is sufficiently obvious.

In the first place, whatever is to be carved should be set in a dish sufficiently large for turning, if necessary; but the dish itself should not be moved from its position, which should be close before the carver, only leaving room for the plates. The carving knife should be light, sharp, well tempered, and of a size proportioned to the joint, strength being less required than address in the manner of using it. Large, solid joints, such as ham, fillet of veal and corned beef, cannot be cut too thin; but mutton, roast pork and other joints of veal should be served in very slender slices. There are certain choice cuts, or delicacies, with which a good carver is acquainted. In helping fish silver should always be used, and care taken to avoid breaking the flakes, which should be kept as entire as possible. Salmon and all short-grained fish should be cut lengthwise and not across, portions of the thick and thin being helped together.

PIES AND PUDDINGS.

To be a good pie-maker can only be accomplished by continual practice. One may take the best recipe and fail; but do not let this discourage you.

The secret of making good pies, is to use as little water as possible to get the dough into shape.

Put a cupful of lard to a quart of flour, and a teaspoonful of salt. This should make four crusts, either two pies with covers or four without. Work the lard in the flour with your fingers until it is thoroughly mixed before adding water, then only a little and press the dough together hard, then turn out in a well-floured board and roll only one way.

The under crust should be a little the thickest.

If it is a fruit pie, dust a little flour on the bottom before putting your fruit in, and in making pies of fresh fruits put your sugar in the bottom.

When you make a pie without an upper crust, it is always desirable to have a very heavy edge; make this by wetting the edge and laying on a narrow strip; pinch it up together, or when cutting the crust around the edge of the pan, hold the knife well under the outer edge of the pan and pinch it between the thumb and finger on top of the pan.

A rolling-pin is best not be washed; scrape the dough off well and rub with a dry towel. In this case it will always be dry, and if well floured it will never stick.

In warm weather keep the paste on ice until wanted to bake. It improves pastry very much to lie on ice a couple of hours before using.

Puff paste should always be made of sweet, solid butter.

A well-beaten egg, rubbed with a bit of cloth over the lower crust of pies, will prevent the juice from soaking through it.

The juice of fruit pies, if thickened with a level teaspoonful of corn starch to a pie, will not boil over.

Always beat eggs separately.

If a mold is used for boiling puddings, be sure to have it well greased.

A bag or cloth should be wrung out of hot water and well floured.

In boiling puddings, always put them in boiling water.

Boiled and steamed puddings require nearly twice as much time as baked.

When a pudding is boiled in a mold, take it from the water and plunge it immediately into cold water. This will prevent it from sticking.

Pumpkin flour can be had at any grocery, which makes as nice pies as the fresh pumpkin, with less trouble, and full directions on each box.

It is well in all cooking to take advantage of all the modern improvements; oftentimes agents bring things to your door that can not be had at the stores; if you see it is going to be useful to you, it is well to provide it, as when you want it you may be unable to find it.

In baking pies the time for cooking varies, also the heat of the oven; while green apple pie takes from thirty to forty minutes, a rich lemon pie would take only twenty.

A very flaky, nice pie-dough is made by adding a level half teaspoonful of baking powder to a quart of flour, in which case lessen the quantity of shortening.

Some always grease their pie-pans; this is the safest if the pie is to be removed to a plate before putting on the table. Others only dust the pan with flour. One's own experience must be the judge which is the best way.

A marble slab is very desirable to have, as it keeps the dough cold and firm—in fact, it is almost impossible to make puff paste without it.

WEIGHTS AND MEASURES.

SUGAR.

Two heaping teaspoonfuls equal one heaping tablespoonful.

One heaping tablespoonful of granulated A coffee, of best brown, equals one ounce.

Two heaping tablespoonfuls of powdered equal one ounce.

Two level teacupfuls of granulated equal one pound.

Two level coffee-cupfuls of powdered equal one pound.

Two and one-half level teacupfuls of best brown equal one pound.

Two and three-quarters level teacupfuls of powdered equal one pound.

One and one-half level coffee-cupfuls of granulated equal one pound.

One pint A coffee equals twelve ounces.

One heaping pint of granulated equals fourteen ounces.

One quart of powdered equals one pound and seven ounces.

One quart of granulated equals one pound and nine ounces.

One quart of any kind equals four teacupfuls.

One teacupful equals eight ounces fluid or two gills.

One teacupful or sixteen tablespoonsful equal one-half a pint or two gills.

A common-sized tumbler holds one-half pint.

FLOUR.

Two heaping teaspoonfuls equal one heaping tablespoonful.

Two heaping teaspoonfuls equal one ounce.

Five heaping tablespoonfuls equal one teacupful.

Five teacupfuls of sifted flour equal one pound.

Three and one-half level teacupfuls of corn meal equal one quart.

One quart of sifted flour equals one pound.

BUTTER.

One tablespoonful of soft butter, well filled, equals one ounce.

Size of a medium egg equals two ounces.

Four heaping tablespoonfuls of soft butter equal one teacupful.

Two teacupfuls of packed soft butter, equal one pound.

One pint of well-packed soft butter equals one pound.

Eight large or ten medium-sized eggs equal one pound.

Printed by the Guide Publishing
Company

2108 Morris Avenue
Birmingham

WEAR
RED
FOX
SHOE

Southern MADE
FOR
Southern TRADE

Manufactured by

RICHARDSON BROS. SHOE CO.

NASHVILLE,
TENN.

FIT BEST WEAR BEST
RICHARDSON'S
RED FOX
SHOES
LOOK BEST ARE BEST

John F. Antwine Chas. P. McGuire John M. DeShazo

DON'T FORGET
Antwine-McGuire-DeShazo Clothing Company
When you need Clothing, Furnishing Goods, Hats
Bell Phone 3648 1914 Third Avenue Peoples Phone 586
BIRMINGHAM, ALA.

OUR SPOT CASH SYSTEM
Saves You 50c to $1.00 on Every Pair of
SHOES AND SLIPPERS
GUARANTEE SHOE CO.
1905 Third Avenue

1983/25